

# SET MENU €36

## STARTERS

### **Gambas Prawns Pil Pil**

*w/ chilli, garlic, herb, white wine, butter on grilled sourdough*

### **Pan fried Goats Cheese (v)**

*w/ red onion marmalade, rosemary crouton, crushed hazelnuts,  
mixed baby leaves*

### **Ham Hock and Carmelised Apple Terrine**

*w/ wholegrain mustard, baby cress, apple & vanilla compote, sourdough slices*

### **Soup du Jour**

*please ask your server*

### **Salmon Gravlax**

*w/ orange segments, blackberry, mixed leaves, dill honey*

## MAINS

### **Char-grilled Irish Hereford 10oz Ribeye steak (gf) €6 supplement**

*w/ mash, mixed greens, red wine jus and garlic butter*

### **Supreme of Chicken (gf)**

*Stuffed w/ spinach, asparagus and sundried tomatoes,  
served w/ roasted new potatoes, and roast chicken jus*

### **Braised Pork Belly (gf)**

*w/ glazed baby carrots, mash, apple compote, baby leek, cider jus*

### **Baked Fillet of Cod**

*w/ smoked applewood béchamel, truffle pea puree,  
crushed new potato, basil oil, and parma ham*

### **Vegetarian Risotto (v)**

*flavour changes weekly, please ask your server*

### **Lamb Burger**

*w/ brioche bun, beef tomato, red onion, rocket, mint riata, 3-way cooked chunky chips*

## DESSERTS

### **Cheesecake**

*flavor changes weekly, please ask your server*

### **Deep-fried Ice-Cream**

*w/ crème anglaise and fresh fruits*

### **Basil and Strawberry Pannacotta**

*w/ sticky black strawberries*

### **Freshly Baked Brownie**

*w/ honeycomb icecream*

*Service charge of 12.5% applies to groups of 6 & more.  
We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free.  
Our food may contain nuts or allergens or traces of nuts or allergens.*