## SET DINNER €55 P/P

## **STARTERS**

Soup Of The Day (1a/4)

Pork & Ham Hock Croquettes, Piccalilli (1a/4/7/9/12/13)

Tomato Salad, Whipped Burrata, Basil (4/13)

## **MAINS**

Gnocchi, Wild Mushroom, Chestnuts, Spinach (1a/4/13)

Wood Fire Chicken Breast, Hassle Back Potato, Greens, Mushroom Sauce (4/13)

10oz Sirloin, Beer Onion, Shoestring Fries, Peppercorn Sauce (1a/1e/4/9/13)

Pan Fried Salmon, Crispy Potatoes, Garlic Greens (4/8)

## **DESSERTS**

Chocolate Delice, Honeycomb, Vanilla Ice Cream (1a/4/710)

Honey Cake Ice Cream Sundae, Vanilla Lemon Cream & Honeycomb Crunch (1a/1e/1f/3a/4/7)

Customers: All Products/dishes Are Stored, Prepared And Handled In An Environment Where Food Allergens Are Used. We Have Implemented Controls To Reduce The Risk Of Cross Contamination But Cannot Guarantee The Absence Of Allergen Transfer. Please See The Table Above Outlining The Direct Allergens Used In Our Products/dishes.

Please Ask Our Staff Should You Have Additional Queries. All Our Beef Is Of Irish Origin.

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)/2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk/ 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc/7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame Seeds/12 Mustard 13 Sulphur dioxide & sulphites/14Lupin

