

SET DINNER

3 COURSE €60 PP

STARTERS

Soup Of The Day (See Server)

Goat cheese salad, Mixed Leaf, Beets, Chilli, Yoghurt, Crushed Hazelnuts, Chia Seeds (4,3b,13)

Ham Hock Croquette, Sambal Mascarpone, Rocket (1a,4)

MAINS

10oz/283g Striploin Steak, Red Wine Jus (9,13) (€8 supplement)

Pan Fried Hake, Zesty Gnocchi, Oyster Mushroom, Tomato & Grilled Zucchini (1a,4,8)

Chicken Supreme, Bean, Potato Ragù, Padron Peppers (4,10,13)

Gnocchi, Braised Heirloom Tomato, Zucchini, Aubergine & Oyster Mushrooms(1a)

MARGERITA Tomato Sauce, Mozzarella & Basil (1a,4)

New York Pepperoni Tomato Sauce Mozzarella, Pepperoni, Basil (1a,4)

Diavola Tomato Sauce Mozzarella, Salami, Ndjua Sausage & Basil (1a,4,13)

DESSERTS

Raspberry, White Chocolate and Hazelnuts Cake (1a,3b,4,7,10)

Mixed Berries & Crushed Meringue, Fresh Cream (4,7)

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

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–Macedonia, 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, 14–Lupin.

Mackenzie's