

SET LUNCH MENU

2 COURSE €38 PP | 3 COURSE €45 PP

STARTERS

Butternut Squash Cream - Sweet Pecan Mascarpone, Chili Oil (1a,3d,4)

Nduja Salad - Cos Lettuce, Roasted Red Pepper, Bacon, Crispy Gnocchi, Nduja Aioli & Parmesan (1a,4,7,13)

Ham Hock Croquette - Braised Cabbage & Jus (1a,4,7,13)

MAINS

Grilled Sea Bass - Feta Cheese Orzo, Baby Tomato, Samphire, Basil Oil (1a,4,8)

Braised Blade of Beef - Buttery Mash Potato, Broccoli, Gravy Sauce (4,9,10,13)

Crispy Pork Belly - Colcannon Potato, Roasted Carrots & Broccoli, Jus (4,9,10,13)

Mushroom Fagottini - Cauliflower Purée, Asparagus & Rocket Salad, Hazelnuts, Truffle Oil (1a,3b,4)

PIZZA

(Gluten Free Base & Vegan Cheese Alternative Available Upon Request)

Margherita - Tomato Sauce, Mozzarella & Basil (1a,4)

New York Pepperoni - Tomato Sauce & Pepperoni (1a,4)

Cherry Tomatoes - Cherry Tomato Sauce, Mozzarella, Aubergine, Parmesan & Basil Oil (1a,4)

DESSERTS

Chocolate Island (1a,4,12)

Christmas Pudding (1a,3a,f,h,4,13)

Honey Cake - Grilled Pineapple, Coconut Sorbet (1a,e,f,3a,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–Macedemia, 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.

All our Beef is 100% Irish Origin.

Mackenzie's