

## SET DINNER MENU

2 COURSE €48 | 3 COURSE €55

### STARTERS

**Soup of the Day** - Served With Fresh Focaccia (see server for allergens)

**Rose Veal Orecchiette Pasta** - Burned Chard Sauce, Mustard Crumb, Fennel Pollen (1a,4,9,10,12)

**Croquette** - Celeriac & Parsnips Croquette, Red pepper & Chilli Foam – Vegan –(1a,9,13)

**Baked Chicken Liver Pate**- Warm Bread, Chilli Jam & Smoked Onions (1a,4,10,13)

### MAINS

**Grilled Cod** - Black Rice Risotto, Octopus Vierge, Nori Crisp (4,8,13)

**Chicken Supreme** - Cauliflower, Asparagus Tips, Wild Garlic & Chorizo Salsa (4,9,10,13)

**Maple Glazed Pork**- Confit Potato, Carrots, Pickled Nameko Mushroom, Jus (4,9,10,13)

**Gnocchi** - Baked Beetroot Pesto, Garden Peas, Grilled Asparagus, Parmesan (1a,4,7)

*(Ask your server for Vegan & Gluten Free Rigatoni Alternative)*

**10oz/283g Striploin Steak** - Caramelised Onion, Hand Cut Fries & Pepper Sauce (Supp €10.00) (1a,4,9,13)

### PIZZA

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

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

**Ortolana** - Courgette, Mozzarella, Sundried Tomatoes, Peppers, Basil (1a,4)

### DESSERTS

**Cheesecake** - (ask your server for today's flavor) (1a,4)

**Yogurt Sorbet**- Killowen Natural Yogurt Sorbet & Fresh Berries (1a,4)

**Chocolate Brownie**- Vanilla Ice Cream, Jameson Sauce (1a,4,7,10,13)

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.

All our Beef is 100% Irish Origin.

*Mackenzie's*