

## SET DINNER MENU

2 COURSES €52 PP | 3 COURSES €60 PP

### STARTERS

- Soup** Parsnip & Parsley Roots Served With Sea Salt Focaccia (1a)
- Calamari** Salt & Chili Calamari, Hot Sauce, Pickled Daikon Salad (1a,4,8,13)
- Croquettes** Lobster & Prawn Croquettes, Smoked Aioli (1a,4,5c,5d,7,12,13)
- Black Fig Carpaccio** Vegan Feta, Candied Pecans, Avocado, Rocket & Aged Balsamic (13)
- Bresaola Beef** Blood Orange, Endive Salad & Pickled Candied Beets (13)

### MAINS

- 10oz/283g Rib-eye Steak** With Whiskey Pepper Sauce & Hand Cut Fries (€8 supplement) (4,13)
- Chicken Parmigiana** Prosciutto, Mozzarella, Aged Parmesan & Hand Cut Fries (1a,4,7,13)
- Duck Breast** Celeriac, Wild Mushrooms, Black Cherry Sauce & Butter Potato (4)
- Monkfish** With a Smoky Crab Butter & Crab Ravioli (1a,4,5a,7)
- Ragu** Pulled Mushroom & Lentil, Rigatoni Pasta (1a,7,13)  
(Ask your server for Vegan & Gluten Free Rigatoni Alternative)

### PIZZA

- Margherita** - Tomato Sauce, Mozzarella & Basil (1a,4)
- New York Pepperoni** - Tomato Sauce, Mozzarella & Pepperoni (1a,4)
- Chicken** Sundried Tomato Pesto, Lemon Chicken, Rocket Leaves (1a,4)
- Mediterranean** Goats Cheese, Pepper, Olives, Pickled Balsamic Aubergine, Basil Tomato Sauce, Mozzarella (1a,4,13)

### DESSERTS

- Apple Crumble** Hot Bramley, Custard & Vanilla Ice Cream (1a,4,7)
- Vanilla Cheesecake** New York Baked With Black Cherry Compote (1a,4,7)
- Coconut Sorbet** Mango Passion Fruit Salad, Yuzu Sauce, Vegan Meringue (1a)

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–Macademia, 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*