

SET LUNCH MENU

2 COURSES €42.50 PP | 3 COURSES €49.50 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)
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 Ribeye 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)
Beef Ravioli in a Spicy Chorizo & Tomato Sauce, Baby Spinach & Chilli Oil
Grilled Hake Baby Potatoes, Tenderstem Pea Fricasse, Warm Tartare Sauce (4,8,13)
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-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