



SET CHRISTMAS DINNER

STARTERS

Parsnip & Parsley Root Soup with Sea Salt Focaccia (1a)
Prawn & Crab Croquettes, Smoked Aioli (1a,4,5c,5d,7,12,13)
Salt & Chilli Calamari, Hot Sauce, Pickled Daikon Salad (4,8,13)
Black Fig Carpaccio, Vegan Feta, 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 (4,13) (Supplement €8)
Monkfish with a Smoky Crab Butter & Crab Ravioli (1a,4,5a,7)
Pulled Mushroom & Lentil Ragu, Rigatoni Pasta (1a,7,13)
Duck Breast, Celeriac, Wild Mushrooms, Black Cherry Sauce & Butter Potato (4)
Chicken Parmigana, Prosciutto, Mozzarella, aged Parmesan & Hand Cut Chips (1a,4,7,13)

SIDES €6

Salt & Chilli Fries (1a)
Hand Cut Chips (1a)
Butter Mash (4)
Smoked Cheesy Mash (4)
Broccoli, Garden Peas with Butter Chilli Crunch (1a,4)

DESSERTS

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

CUSTOMERS: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please ask our staff should you have additional queries. All our Beef is of Irish Origin.

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-Macadamia, H-Walnut) 4 Milk/ 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Molusc/7 Eggs/8 Fish/9 Celery/10



€60 PER PERSON

Please note that there is a discretionary 12.5% service charge for groups of 6 people or more.