

## SET DINNER MENU

### STARTER

#### **Watermelon Feta Salad Quinoa**

Wild Rocket, Slow Cooked Heirloom Tomato, Balsamic Vinaigrette (13)

#### **Prawn & Pork Croquette**

Lemon Caper Jam, Serrano, Herbs (1a,4,5d,7,13)

#### **Soup Of The Day**

Clay Oven Baked Bread (1a)

#### **Serrano Ham Torn Burrata**

Red Capsicum Piperade, Lime Caramel (4,13)

### MAINS

#### **Braised Pork Loin**

Tender Broccoli, Roasted Apple Sauce, Miso & Cider Glaze, Bacon Crunch (1a,4,13)

#### **10oz Ribeye Steak**

Crispy Onion, Whiskey Pepper Sauce, Hand Cut Fries (Supplement +€8) (1a,4)

#### **Pulled Mushroom & Lentil Ragu**

Casarecce Pasta (1a,4,7)

#### **Supreme Chicken**

Sweet Potato, Chickpea Tagine, Golden Raisin & Nut Granola (13)

#### **Roasted Cod Fillet**

Crisp Bacon, Roasted Mushroom Parsley Thyme Sauce (4,8)

### SIDES +6

**Salt & Chilli Fries** (1a)

**Hand Cut Chips** (1a)

**Buttered Mash Potato** (4)

**Smoked Cheese Mash** (4)

**Baby Boiled Potato**, Roast Garlic Butter (4)

**Grilled Broccoli**, Romesco, Almonds (3a)

### DESSERT

#### **Apple Ganache**

Warm Caramel Apples, Cinnamon Crumble (1a,1f,4,7,13)

#### **Lemon Meringue Cheesecake,**

Biscoff Base, Lemon Curd (1a,4,7)

#### **Chocolate Brownie**

Vanilla Ice Cream (1a,3a,4,7)

## SET DINNER

3 Course Menu €60 Per Person

If you have any allergies, kindly let your server know.

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.