

SET LUNCH MENU

STARTER

Clay Oven Flatbread

Harissa Spiced Chickpeas, Hummus, Peppers (VG) (1a,4,11,13)

Prawn & Pork Croquette

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

Soup Of The Day

Clay Oven Baked Bread (1a)

Beef Tacos

Smoked Cheese, Lime Sour Cream, Jalapeño Salsa, Red Onion, Pico De Gallo (1a,4,13)

MAINS

Steak & Chips

Crispy Onion With Pepper Sauce (1a,4,13)

Supreme Chicken

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

Roasted Cod Fillet

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

Pulled Mushroom & Lentil Ragu

Casarecce Pasta (1a,4,7)

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)

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3 Course Menu €45 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.