



Mackenzie's



SET LUNCH MENU

STARTERS

Maple Roast Parsnip Soup, Spiced Apple, Warm Sourdough (1a)
Pork & Prawn Croquette, Caper Jam, Leaves (1a,4,5d,7,13)
Salt & Chilli Calamari, House Hot Sauce, Pickled Daikon Salad (4,8,13)
Serrano Ham, Torn Burrata, Red Capsicum Piperade, Lime Caramel (4,13)

MAINS

Supreme Chicken, Baked Sweet Potato, Chickpea Tagine (13)
Crispy Plaice Fillet, Lemon Peppercorn Sauce, Baby Potatoes (4,5d,8)
8oz Picanha Steak, Crispy Onion Ring, Whiskey Pepper Sauce, Hand Cut Fries (1a,4,13) +8
Pulled Mushroom & Lentil Ragu, Casarecce Pasta (v)(1a,7,13)

SIDES +6

Roasted Baby Potatoes (4)
Maple Glazed Carrot & Parsnips
Buttered Mash (4)
Hand Cut Fries (1a)
Salt & Chilli Fries (1a)
Soya Chilli & Garlic Sprouts (1a,12,13)

DESSERT

Apple Ganache, Warm Caramel Apples, Cinnamon Apple Brandy Snap (1a,1f,4,7,13)
Lemon Meringue Cheesecake, Biscoff Base, Lemon Curd (1a,4,7)
Pineapple Carpaccio, Lime Caramel, Rum Cake, Raspberry Gel, Toasted Coconut Shaving, Pistachio (v)(3f,13)
Warm Chocolate Brownie, Caramel Sauce, Honeycomb Ice-Cream (1a,4,7)



3 Course | €49.50 per person

2 Course | €39.50 per person

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

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 see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries.

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.