

VALENTINE'S MENU

A GLASS TO BEGIN

Prosecco, Beer or Non-Alcoholic

STARTER

Warm Homemade Bread for Sharing

Served fresh from the oven (1a)

MAINS

6oz Steak Surf & Turf

Grilled Prawns, Garlic Chilli Butter & Crispy Onion Ring (1a,4,5d,13)

Crab & Prawn Chilli Lemon Butter Pasta

Casarecce Pasta Basil & Parmesan (1a,4,5a,5d,7,13)

Beef Burger

Two Chuck Brisket Patties, Lettuce, Tomato, Burger Sauce, Smoked Cheddar Cheese on Toasted Brioche Bun & Hand-Cut Fries. Add Bacon +3.50 (1a,4,7,12,13)

Any Pizza from A La Carte menu

(Pizzas available on GF base or vegan cheese alternative)

DESSERT

Duo Of Hearts for Sharing

White Chocolate Delight with Raspberries (4,7)

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.

SET DINNER

3 Courses €65 Per Person

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

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