

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 €65 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.