

## VALENTINE'S MENU

### TO BEGIN

**Prosecco, Beer or Non-Alcoholic  
& Warm Homemade Bread for Sharing**  
Served fresh from the oven (1a)

### STARTER

**Cacio e Pepe Arancini for sharing**  
Spiced Arrabbiata Sauce, Parmesan & Basil Oil (VG) (1a,4,7,13)

### 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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