

SET DINNER MENU

STARTER

Chicken Liver Pate

Pickled Apple Chutney, Toasted Focaccia (1a,4,7,13)

Prawn Cocktail

Shredded Baby Gem, MOM Sauce with Lemon (1a,4,7,13)

Cacio e Pepe Arancini

Arrabiatta Sauce, Parmesan & Basil (1a,4,7,13)

Salt Baked Beetroot carpaccio

Fennel & Orange Salad, Mint, Balsamic Dressing (13)

MAINS

Chicken Supreme

Wild Garlic Pesto Gnocchi, Rocket & Parmesan (1a,4,7)

Seabass

Romesco, Peas, Fava & Green Beans, Brown Shrimp & Caper Butter Sauce, Smoked Almonds (3a,4,5d,8,13)

Twice Baked Sweet Potato,

Chickpea Tagine, Golden Raisin Nut Granola, Wild Leaf Salad, Sesame Dressing (1e,1f,3a,3c,3d,10,11,13)

10oz Dry Aged Ribeye Steak

Watercress Salad, Pepper Sauce, Hand Cut Fries (1a,4) + €10 supplement

SIDES + €6

Homemade Focaccia (1a)

Hand Cut Fries (1a)

Sweet Potato Fries (1a)

Fried Mash Potato, Cheese, Onion, Soft Herbs (1a,4)

Tomato Rocket Red Onion Salad, Balsamic Vinaigrette (13)

Chargrilled Corn Ribs, Salt Chilli, Maple Butter (4,13)

Chargrilled Tenderstem Broccoli, Salsa Verde (13)

DESSERT

Chocolate Mousse Due

Sour Cherry Gel (1a,4,7,10,13)

Pistachio & Ricotta Tart

Lemon Drizzle (1a,3f,4,7)

Italian Tiramisu

Coffee Caramel Sauce (1a,4,7,10)

Vegan Chocolate Cup

Coffee Sponge Cake, Coffee Cream, Vanilla Cream, Dark Chocolate Chips & Cocoa (1a,10)

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.