

SET LUNCH MENU

STARTER

Chicken Liver Pate

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

Prawn Cocktail

Shredded Baby Gem, MOM Sauce with Lemon (4,7,10,13)

Cacio e Pepe Arancini

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

Salt Baked Beetroot

Fennel & Orange Orange Vegan Feta Salad, Balsamic Dressing (11,13)

MAINS

Chicken Supreme

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

Roast Cod

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

6oz Rump Heart Steak

with Hand Cut Chips, Watercress Salad, Pepper Sauce (1a,4,13)

Twice Baked Sweet Potato

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

Margherita Pizza

Tomato Sauce, Mozzarella, Basil (1a,4)

Pepperoni Pizza

Tomato Sauce, Mozzarella, Basil (1a,4,13)

SIDES

Hand Cut Potato Chips, Garlic Mayo (7,13) 6.00

Sweet Potato Fries (1a) 6.25

Fried Mashed Potato, Cheese, Onion, Soft Herbs (4) 6.00

Tomato, Rocket, Red Onion Salad, Balsamic Vinaigrette (13) 6.35

DESSERT

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 LUNCH

2 Course Menu €45 Per Person

3 Course Menu €55 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.