

**Starters**

Barbecue Marinated Chicken Thighs, Burnt Pepper Romesco, Sun-dried Tomato & Chilli Salsa

Warm Goats Cheese Bruschetta, Beetroot Jam, Pinenuts & Walnut Dressing

Salt Cod Beignets, Confit Tomato, Lobster Mayo, Fine Herb Salad

Confit Duck & Wild Mushroom Arancini, Truffle Aioli, Honey & Soy Dressing, Black Olive Crumb

Coconut & Lemongrass Clam Chowder, King Prawns, Smoked Pancetta & Basil Oil

**Mains**

Pan Fried Cod, Salt Cod Fritters, Hazelnut & Lemon Dressing, Roast Garlic Aioli

Roast Cornfed Chicken Breast, Honey Glazed Thigh, Organic Baby Carrots, Chicken Jus

Sweet Leek & Wild Mushroom Tart, Toasted Pine Nuts, Truffle Cream

Chargrilled 9oz/254g Hereford Ribeye, Crispy Onions, Chimichurri, Madeira Jus (€5 Supp)

Crispy Pork Belly, Homemade Boudin Noir, Cauliflower Purée, Cider & Apple Jus

*Served with a Chef's Selection of Seasonal Side Orders*

**Desserts**

Lemon Meringue Tart, Candied Lemon & Mango Sorbet

Apple Crumble, Butterscotch Sauce, Honeycomb Ice Cream

Baked Chocolate Cheesecake, Hazelnut Chocolate Sauce, Raspberry Ripple Ice Cream

Strawberry & Passionfruit Eton Mess, Macerated Strawberries, Candied Pecan

3 Courses €50

**Group Menu Selection**

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)