

**Starters**

**BBQ Beef Brisket Croquettes**

Pickled Summer Vegetables, Herb Salad

**Warm Goats Cheese Bruschetta,**

Beetroot Jam, Pinenuts & Walnut Dressing

**Confit Duck & Wild Mushroom Arancini**

Truffle Aioli, Honey & Soy Dressing

**Lambay Island Crab Chowder**

Crispy Smoked Pancetta, Chive Oil

**Crispy Pork Belly**

Creamed Cannelloni Beans, Apple & Ginger Jam

**Mains**

**Slow Cooked Pork Belly**

Homemade Budin Noir, Cauliflower Puree,  
Apple & Thyme Jus 23

**Wild Mushroom Risotto**

Crispy Girolles, Truffle Cream, Parmesan

**Pan Roasted Chicken Breast**

Roast Red Pepper & Avocado Salsa, Fine Herb Gravy

**Chargrilled 10oz/284g Hereford Ribeye**

Crispy Onions Rings, Pepper Sauce 5 supp

**Herb Crusted Cod Fillet**

Baby Hasselback, Clams, Champagne Veloute

*Served with a Chef's Selection of Seasonal Sides*

**Desserts**

**Raspberry Crème Brûlée**

Vanilla Biscotti, Pistachio Macaron

**Valhrona Chocolate Parfait**

Salted Caramel Sauce, Coconut & Chocolate Crumb

**Apple & Cinnamon Crumble**

Hazelnut Crumb, Caramel Custard,  
Honeycomb Ice Cream

3 Courses €50

Menu Selection

Groups of 10 - 30 ~ 5 starters, 5 mains and 3 desserts

Groups of 30 - 49 ~ 4 starters, 4 mains and 3 desserts

Groups of 50+ ~ 2 starters, 2 mains and 2 desserts

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.  
A discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely amongst our team.