

Starters

BBQ Beef Brisket Croquettes, Pickled Summer Vegetables, Herb Salad

Moules Marinière, Toasted Garlic Ciabatta

Salt n Pepper Squid, Lemon & Garlic Aioli

Roasted Asparagus Crispy Hens Egg, Aged Parmesan, Hollandaise

Confit Duck Arancini, Black Olive Crumb, Truffle Aioli

Mains

Venison Burger, Crispy Bacon, Cashel Blue Mayo, Sweet Onion Chutney & Fries

Cornfed Chicken Breast, Glazed Carrot, Baby Onion & Smoked Pancetta Jus

Wild Mushroom Risotto, Crispy Girolles, Truffle Cream, Parmesan

Fillet of Cod Roasted Garlic Mash, Cep & Oxtail Jus

Tempura Lemon Sole Fillets, Light Curry Mayo, Red Pepper & Chilli Jam, Fries

Chargrilled 10oz/284g Hereford Ribeye, Crispy Onions Rings, Pepper Sauce 10 supp

Sides 5

Confit Baby Potatoes, Rosemary & Garlic Oil

Truffle & Parmesan Fries

Creamed Potatoes with Aged Gruyere

French Fries

Roasted Vegetables, Thyme & Fresh Herbs

Home Cut Chips

Tenderstem Broccoli, Sunblush Tomato Pesto & Curried Almonds

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

2 Courses 25 & 3 Courses 30

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.