

Bottomless Cocktails

Bottomless Mimosas/Bellinis. Bottomless Cocktails are served for 1hr & 45mins from the start time of your reservation! You must order a main to avail! 21pp

Starters**Avocado Toast**

Charred Halloumi, Tomato & Chilli Salsa, Poached Egg

Sweet 'n' Spicy Duck Wings

Blue Cheese Dip, Pickled Chilli, Toasted Sesame Seeds

Salt & Pepper Baby Squid

Lemon & Garlic Aioli

Caesar Salad

Romaine Lettuce, Parmesan Shavings, Homemade Caesar Dressing, Garlic & Herb Croutons, Crispy Bacon

Shakshuka (Baked Eggs)

Roast Red Pepper & Organic Tomato, Lemon Tahini, Poached Eggs, Flat Bread, Crumbled Feta

Mains**Chicken & Waffle**

Homemade Waffle, Buttermilk Fried Chicken, Jalapeños & Maple Syrup

Cheesy Mushroom Toast

Truffled Wild Mushrooms, Charred Goat Cheese on Toasted Sourdough, Rocket Salad

Five Cheese Mac n Cheese

Sauteed Wild Mushrooms, Crispy Panchetta, Garlic & Herb Crumb

Angus Beef Burger

Smoked Streaky Bacon, Gruyere, Dijon Mayo & Fries

Fish & Chips

Tempura Lemon Sole, Red Pepper & Chilli Jam, Thick Cut Chips

Desserts**Apple & Cinnamon Crumble**

Hazelnut Crumb, Caramel Custard, Honeycomb Ice Cream

Valrhona Chocolate Brownie

Valrhona Chocolate Parfait & Salted Caramel Sauce

Vanilla Crème Brûlée

Biscotti, Pistachio Macaron

2 Courses 27 or 3 Courses 33

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.

Sides

Confit Baby Potatoes, Rosemary & Garlic Oil 5.5

Truffle & Parmesan Fries 6

Creamed Potatoes with Aged Gruyere 5.5

French Fries 5.5

Roasted Vegetables, Thyme & Fresh Herbs 5.5

Home Cut Chips 5.5

Tenderstem Broccoli, Sunblush Tomato Pesto & Curried Almonds 5.5