

Starters

Sweet & Spicy Duck Wings

Crozier Blue Cheese Dip

Salt & Pepper Squid

Lemon & Garlic Aioli

Caramelised Shallot & Goats Cheese Tart

Aged Balsamic, Baby Leaf Salad

Confit Pork Belly

Creamed Cannellini Beans, Apple & Ginger Jam

Homemade Black Pudding

Crispy Hens Egg, Pea Puree, Hollandaise

Mains

Venison Burger

Smoked Bacon, Cashel Blue Cheese, Caramelised Onion Chutney, Chipotle Aioli & Fries

Cornfed Chicken Breast

Sauasage Meat Stuffing, Honey Glazed carrot, Girolle Jus

Cacio De Pepe Gnocchi

Truffle Cream, Charred Tenderstem, Aged Parmesan

Tempura Lemon Sole Fillets

Light Curry Mayo, Red Pepper & Chilli Jam, Fries

Slow Cooked Beef Featherblade*

Saffron Gnocchi, Shitake, Potato & Parmesan Cream

Served with a Chefs Selection of Seasonal Sides

Ribeye Steak Option Available Upon Request When Booking Only

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

3 Courses 38

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.