

GROUP BRUNCH MENU

BOTTOMLESS COCKTAILS

Bottomless Mimosas / Bellinis (1hr & 45min) 19.95



STARTERS

House Speciality Sweet 'N' Spicy Duck Wings Blue Cheese Dip

Buffalo King Prawns Chilli Butter, Lemon Mayo

Bbq Glazed Pork Belly, Apple Puree, Honey & Mustard Slaw

Halloumi Fritter Salad, Spiced Chickpea & Lime Salsa, Watermelon, Curried Cashew

MAIN COURSES

Smashed Avocado & Poached Eggs On Toasted Sourdough, Rocket & Parmesan

Bacon Cheeseburger Vintage Cheddar, Onion Ketchup, Organic Tomato, Brioche Bun & Fries

Spiced Nachos Pulled Spiced Pork with Maple Crispy Bacon, Jalapenos, Chimichurri Sour Cream,
and 3 Cheese Fondue & Tomato Salsa

Trio of Corn Tacos With Chilli Rainbow Slaw Barbacoa Beef with Tomato & Cucumber Salsa Crispy Prawn
with Pineapple, Mango & Coriander Pulled Pork with Lime & Piri Piri Sour Cream

Buttermilk Chicken Burger House Ketchup, Beef Tomato, Pickles, Lettuce & Fries

SIDES All 4.25 OR ANY 3 FOR 10

Buttered Greens

Truffle & Parmesan Fries

Baked Potato, Sour Cream, Chive

Sweet Potato Fries

Mixed Baby Leaves, Vinaigrette

Home Cut Chips

Rocket & Parmesan Salad

Beer Battered Onion Rings

DESSERTS

Chocolate & Orange Custard Pots, Gingerbread Crumb, Honeycomb Ice Cream

Crispy Fried Cheesecake, Strawberry Compote, Lemon Sugar

Maple Glazed Banana & Coconut Brownie, Salted Caramel Ice Cream

2 Courses €25pp / 3 Courses €30pp

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.

Please be advised a service charge of 10% is added to tables of five or more. All tips are distributed entirely to our staff.

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LOVE WHAT YOU EAT...EAT WHERE YOU LOVE