

SET DINNER MENU

STARTERS

CRISPY PORK BELLY, APPLE PUREE, SLAW

TEMPURA KING PRAWNS. CHILLI BUTTER. LEMON MAYO

KATSU CHICKEN BITES. CURRY MAYO DIP. MANGO CHUTNEY

GOATS CHEESE TARTLET, CARAMELISED ONIONS, ROCKET & BALSAMIC DRESSING

CRISPY CALAMARI, LEMON AIOLI, SOY & GINGER CHILLI DIPPING SAUCE

MAINS

LOBSTER ROLL - COOL LOBSTER MEAT, WARM BRIOCHE, CITRUS MAYO, LEMON & GARLIC BUTTER
THREE CHEESE TORTELLINI, ARRABIATA SAUCE, GARLIC & PARMESAN CRUMB, ROCKET
KING PRAWNS & WILD IRISH MUSSELS, CONFIT CHORIZO, CHERRY TOMATO ARABIATTA & GARLIC BREAD
BUTTERMILK CHICKEN BREAST BURGER, DUBLINER VINTAGE CHEDDAR, TOMATO, LETTUCE, GHERKINS & BACON
BEEF SHORTRIB, CARROT & CHILLI SLAW, TARRAGON AIOLI, CRISPY SHALLOTS, RED WINE JUS*
RIBEYE STEAK AVAILABLE UPON REQUEST WHEN BOOKING ONLY

MAINS SERVED WITH A CHEF'S SELECTION OF SIDES

DESSERTS

HOT APPLE CRUMBLE WITH HONEY NUT CRUMBLE MADAGASCAN VANILLA ICE CREAM
CHOCOLATE BROWNIE HOT FUDGE, VANILLA ICE CREAM, CHOPPED WALNUTS
PASSION FRUIT PANNACOTTA, PROSECCO JELLY, PASSIONFRUIT SORBET

3 COURSES €52

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

Sample Menu ~ Subject to change. All Beef is 100% Grass Fed Irish.
Please be advised a discretionary service charge of 10% is added to tables of five or more. All tips are distributed entirely to our staff.