

**LOVE
WHAT
YOU
EAT**



**EAT
WHERE
YOU
LOVE**

DINNER MENU

STARTERS

CRISPY PORK BELLY, APPLE PUREE, SLAW

BRUSCHETTA, BUFFALO MOZZARELLA, VINE TOMATOES, BASIL PESTO

LOBSTER & CHORIZO CROQUETTES, GARLIC & LIME DRESSING, BABY LEAVES

TERIYAKI BEEF SKEWERS, CITRUS & CHILLI DRESSING

SALT 'N' PEPPER SQUID, LEMON AIOLI

MAINS

LOBSTER ROLL - COOL LOBSTER MEAT, WARM BRIOCHE, CITRUS MAYO, LEMON & GARLIC BUTTER

PUMPKIN & SPINACH BURGER, ONION TAPENADE, SMOKED GOUDA CHEESE, HOUSE RELISH

KING PRAWNS & WILD IRISH MUSSELS, CONFIT CHORIZO, CHERRY TOMATO ARABIATTA & GARLIC BREAD

BUTTERMILK CHICKEN BREAST BURGER, DUBLINER VINTAGE CHEDDAR, TOMATO, LETTUCE, GHERKINS & BACON

DRY AGED SHORTRIB OF BEEF, PEPPER SAUCE*

RIBEYE STEAK AVAILABLE UPON REQUEST WHEN BOOKING ONLY

MAINS SERVED WITH A CHEF'S SELECTION OF SIDES

DESSERTS

CHOCOLATE & TOFFEE PROFITEROLES, NUTELLA CHOCOLATE SAUCE, PRALINE

CHOCOLATE BROWNIE, HONEYCOMB SAUCE, SALTED CARAMEL ICE CREAM

HOT APPLE CRUMBLE WITH HONEY NUT CRUMBLE, MADAGASCAN VANILLA ICE CREAM

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

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.