

**LOVE
WHAT
YOU
EAT**



**EAT
WHERE
YOU
LOVE**

GROUP SET BRUNCH MENU 2 COURSES €25PP / 3 COURSES €30PP
BOTTOMLESS MIMOSAS & BELLINIS €19.95

STARTERS

BBQ GLAZED PORK BELLY, APPLE PUREE, ASIAN SLAW

POPCORN KATSU CHICKEN, CURRY MAYO DIP, MANGO CHUTNEY

WARM GOATS CHEESE TARTLET, CARAMELISED ONIONS, ROCKET & BALSAMIC DRESSING

CRISPY CALAMARI LEMON AIOLI, SOY & GINGER CHILLI DIPPING SAUCE

SWEET & SPICY DUCK WINGS, CROZIER BLUE CHEESE DIP

MAINS

CHICKEN & WAFFLES, BUTTERMILK CHICKEN, SWEET BELGIAN WAFFLE, FRIED EGG, BACON, MAPLE SYRU

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

BACON CHEESEBURGER, LETTUCE, TOMATO & HOUSE RELISH

CHICKEN CAESAR, LITTLE GEM, CAESAR DRESSING, CROUTONS, PARMESAN & CRISPY BACON

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

DESSERTS

BRIOCHE BREAD & BROWN BUTTER PUDDING, VANILLA CUSTARD & ICE CREAM

CHOCOLATE MOUSSE BAR, HONEYCOMB SAUCE, SALTED CARAMEL ICE CREAM

PORNSTAR MARTINI PANNACOTTA, PROSECCO JELLY, PASSIONFRUIT SORBET

FRIED OREO'S COOKIES & CREAM ICE CREAM, RICE KRISPIES, CHOCOLATE SAUCE

Menu Selection

Groups of 10-20 can avail of the full menu 5 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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

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.

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