

**LOVE  
WHAT  
YOU  
EAT**



**EAT  
WHERE  
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LOVE**

## **CHRISTMAS SET DINNER MENU**

### **STARTERS**

**CRISPY PORK BELLY, APPLE PUREE, SLAW**

**BRUSCHETTA, BUFFALO MOZZARELLA, VINE TOMATOES, BASIL PESTO**

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

**SPICY CHICKEN WINGS, CELERY STICKS & RANCH 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**

**LOBSTER & SEAFOOD LINGUINI, PARMESAN & ROCKET**

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

**DRY AGED SHORTRIB OF BEEF, PEPPER SAUCE\***

**\*DRY AGED RIBEYE STEAK ALTERNATIVE TO FEATHERBLADE AVAILABLE UPON BOOKING BY REQUEST (€5 SUPPLEMENT)**

**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 €55**

**MENU SELECTION FOR PARTIES 10-30  
5 STARTERS, 5 MAIN COURSES & 3 DESSERTS**

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.

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## **CHRISTMAS SET DINNER MENU**

### **STARTERS**

**CRISPY PORK BELLY, APPLE PUREE, SLAW**

**BRUSCHETTA, BUFFALO MOZZARELLA, VINE TOMATOES, BASIL PESTO**

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

**SPICY CHICKEN WINGS, CELERY STICKS & RANCH DRESSING**

### **MAINS**

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

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

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

**DRY AGED SHORTRIB OF BEEF, PEPPER SAUCE\***

**\*DRY AGED RIBEYE STEAK ALTERNATIVE TO FEATHERBLADE AVAILABLE UPON BOOKING BY REQUEST (€5 SUPPLEMENT)**

**MAINS SERVED WITH A CHEF'S SELECTION OF SIDES**

### **DESSERTS**

**CHOCOLATE & TOFFEE PROFITEROLES, NUTELLA CHOCOLATE SAUCE, PRALINE**

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

**3 COURSES €55**

**MENU SELECTION FOR PARTIES 31-49  
4 STARTERS, 4 MAIN COURSES & 2 DESSERTS**

Subject to change. All Beef is 100% Grass Fed Irish.  
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## **CHRISTMAS SET DINNER MENU**

### **STARTERS**

**CRISPY PORK BELLY, APPLE PUREE, SLAW**

**BRUSCHETTA, BUFFALO MOZZARELLA, VINE TOMATOES, BASIL PESTO**

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

**SPICY CHICKEN WINGS, CELERY STICKS & RANCH 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**

**LOBSTER & SEAFOOD LINGUINI, PARMESAN & ROCKET**

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

**DRY AGED SHORTRIB OF BEEF, PEPPER SAUCE\***

**\*DRY AGED RIBEYE STEAK ALTERNATIVE TO FEATHERBLADE AVAILABLE UPON BOOKING BY REQUEST (€5 SUPPLEMENT)**

**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 €55**

**MENU SELECTION FOR PARTIES 50+**

**2 STARTERS, 2 MAIN COURSES & 2 DESSERTS [SILENT VEGETARIAN/VEGAN OPTION AVAILABLE]**

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.