

**LOVE
WHAT
YOU
EAT**



**EAT
WHERE
YOU
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

2 COURSES €42 (STARTER & MAIN OR MAIN & DESSERT) / 3 COURSES €48

**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

2 COURSES €42 (STARTER & MAIN OR MAIN & DESSERT) / 3 COURSES €48

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

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

2 COURSES €42 (STARTER & MAIN OR MAIN & DESSERT) / 3 COURSES €48

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.