

SET DINNER MENU

starters

Bruschetta, Buffalo Mozzarella Heirloom Tomato

Wild Mushroom Arancini, Truffle Mayo

Crispy Cod Cakes Harissa, Lime & Honey Yogurt

Smoked Chicken & Gruyere Croquettes, Chilli Salsa, Garlic Aioli

Ham Hock & Black Pudding Terrine, Piquillo Peppers & Jalepeno Salsa

mains

Sweet 'n' Chilli Salmon Skewers Lemongrass & Coconut Broth, Sautéed Pok Choi

Fish 'n' Chips Tartar Sauce, Lemon

Braised Beef Shortrib Bourguignon, Creamed Mash, Red Wine Jus

Wild Irish Venison Burger, Sweet Onion Chutney, Blue Cheese Mayo, Soft Brioche Bun & French Fries

Classic Carbonara Italian Pancetta, Smoked Gouda, Reggiano Parmesan

Braised Beef Featherblade, Bourguignon Garnish, Creamed Mash, Red Wine Jus

Ribeye Steak Option Available Upon Request When Booking Only

Served with a Chef's Selection of Seasonal Sides

desserts

Chocolate & Toffee Profiteroles Nutella Chocolate Sauce, Praline

Baileys Cheesecake Chantilly Cream, Crumbled Flake

Apple & Berry Crumble Crème Anglaise, Bourbon Vanilla Ice Cream

3 Courses 55

Menu Selection

10 - 30 People - 5 Starters, 5 Mains and 3 Desserts

30 - 49 People - 4 Starters, 4 Mains and 3 Desserts

50+ People - 2 Starters, 2 Mains and 2 Desserts

All our Beef is 100% Irish.

Please be advised a discretionary service charge of 10% is added to tables of six or more.

All tips are distributed entirely to our staff.