



## TO START

Seasonal Harford Vegetables Soup, homemade bread	€ 10,95
Crispy Fish Cake, fennel and pickled radish salad, spiced mayo	€ 12,50
Warm Thai Chicken Salad, cucumber, sweet pepper, honey soy sauce	€ 12,50
Prawn Cocktail, boston shrimps and prawns, pineapple salsa melon fan, mary rose sauce	€ 12,50
Dublin Hills Goat's Cheese, honey roasted beetroot, candied walnuts, balsamic reduction	€ 12,50

## TO SAVOUR

Prime 8oz Fillet, wild mushroom, sautéed onions, dauphinoise potatoes, port wine jus, Kerrygold butter	€ 39,95
Black Angus 8oz Sirloin Steak, wild mushrooms, sautéed onions, dauphinoise potatoes, port wine jus, Kerrygold butter	€ 36,50
Irish Rack of Lamb, carrot puree, fondant potato, garlic rosemary jus, mint gel	€ 37,50
Baked Salmon, organic asparagus, champ potatoes, sundried tomato, saffron lime sauce	€ 31,50
Grilled Chicken Supreme, ratatouille vegetable, hasselback potatoes, tarragon sauce	€ 31,50
Ricotta and Spinach Tortellini, sundried tomato and pesto cream sauce, truffle and basil oil, parmesan cheese	€ 26,50

## TO FINISH

Irish Baileys Crème Brulee, berry compote	€ 10,50
Apple Tart Fine, caramelita ice cream, butterscotch sauce	€ 10,50
Warm Chocolate Fondant, vanilla ice cream, fresh berries & chocolate sauce	€ 10,50
Pear and Almond Crumble, vanilla bean crème anglaise	€ 10,50
Selection of ice cream	€ 8,95
Cheese Board: gruyere, sainte-maure de touraine, st kevin's brie hegarty's cheddar, cashel blue, grapes, walnuts, chutney & biscuits	€ 14,00

A service charge of 12.5% will be applied to 10 or more guests.

**If you have any allergies or dietary requirements, please advise your waiter or request for an allergen menu.**

We proudly source our food from trusted Irish suppliers. To learn more about the provenance of our ingredients and the dedicated producers we support, please scan the QR code below.

