



TO START

soup of the day, house bread	€ 10,50
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
goat's cheese, honey roasted beetroot, candied walnuts, balsamic reduction	€ 12,50

TO SAVOUR

prime 8oz fillet, wild mushroom, baby onions, dauphinoise potatoes, port wine jus	€ 38,95
black angus 8oz sirloin steak, wild mushrooms, baby onions, dauphinoise potatoes, port wine jus	€ 35,50
irish rack of lamb, pistachio crust, carrot puree, fondant potato garlic and thyme jus, mint pesto	€ 35,50
baked west coast salmon, glazed asparagus champ potatoes, roasted cherry tomato, saffron lime sauce	€ 30,50
grilled chicken supreme, ratatouille vegetable, hasselback potatoes, tarragon sauce	€ 30,50
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	€ 7,95
cheese board: gruyere, sainte-maure de touraine, st kevin's brie	€ 14,00
hegarty's cheddar, cashel blue, grapes, walnuts, chutney & biscuits	

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

We source our ingredients from an array of local suppliers including Bailey and Kish Smokehouse, Robinsons Meats and Condrons Fruit and Vegetables.

All beef served is 100% Irish. Some of our dishes contain allergens.

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

