



SET MENU

STARTERS

Soup of the Day
homemade bread

Crispy Fish Cake
fennel and pickled radish salad, spiced mayo

Goat's Cheese
honey roasted beetroot, candied walnuts, balsamic reduction

Warm Thai Chicken Salad
cucumber, sweet pepper honey and soy sauce

MAIN COURSES

Grilled 8oz Black Angus Sirloin Steak*
wild mushroom, sautéed onions, blue cheese, butter, dauphinoise potatoes, port wine jus

Baked West Coast Salmon
champ potatoes, roasted asparagus, sundried tomato, saffron lime sauce

Grilled Chicken Supreme
ratatouille vegetables, hasselback potatoes, tarragon sauce

Ricotta and Spinach Tortellini
sundried tomato and pesto cream sauce, truffle basil oil, parmesan cheese





DESSERTS

Apple Tart Fine

caramelita ice cream and butterscotch sauce

Warm Chocolate Fondant

vanilla ice cream, fresh berries and chocolate sauce

Pear and Almond Crumble

vanilla bean and crème anglaise

Selection of Ice Cream

FRESHLY BREWED COFFEE OR TEA

* €5.50 supplement

2 COURSE LUNCH €39.50 PER PERSON

3 COURSE LUNCH €49.50 PER PERSON

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 Keelings 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.

