

Set Lunch Menu

Starters

Caramelised Shallot & Goats Cheese Tart

Aged Balsamic, Baby Leaf Salad

Salt n Pepper Squid

Lemon & Garlic Aioli

Crispy Pork Belly

Creamed Cannelloni Beans, Apple & Ginger Jam

Sweet & Spicy Duck Wings

Crozier Blue Cheese Dip

Serrano Ham & Gruyere Cheese Croquettes

Saffron Aioli

Mains

Seabass Fillet

Heirloom Tomato Tartar, Caper & Lemon Dressing

Venison Burger

Smoked Bacon, Cashel Blue Cheese, Caramelised Onion Chutney, Chipotle Aioli & Fries

Cacio De Pepe Gnocchi

Truffle Cream, Charred Tenderstem, Aged Parmesan

Cornfed Chicken Breast

Glazed Carrot, Baby Onion & Smoked Pancetta Jus

Slow Cooked Beef Featherblade*

Saffron Gnocchi, Shitake, Potato & Parmesan Cream

Served with a Chef's Selection of Seasonal Sides

Ribeye Steak Option Available Upon Request When Booking Only

Desserts

Chocolate & Almond Brownie

Valrhona Chocolate Parfait & Salted Caramel Sauce

Vanilla Crème Brûlée

Biscotti, Pistachio Macaron

Apple & Cinnamon Crumble

Hazelnut Crumb, Caramel Custard,
Honeycomb Ice Cream

3 Courses €35

Menu Selection

Groups of 10 - 30 ~ 5 starters, 5 mains and 3 desserts

Groups of 30 - 49 ~ 4 starters, 4 mains and 3 desserts

Groups of 50+ ~ 2 starters, 2 mains and 2 desserts