



SET DINNER MENU

65PP

STARTERS

Pork Tacos

Homemade BBQ sauce, Fermented Slaw, Miso Sour Cream
(2,4,10,11,12,13)

Wild Mushroom Tartlet

Onion Caramel, Marinated Shimeji
Mushrooms, Garden Herbs and Crispy Onions (1A)

Gunpowder Gin Cured Atlantic Salmon

Caper Berries, Dill Textures, Plum, Sesame & Lychee (7,8,11,13)

Hummus Verrine

Black & White Quinoa Sundried Tomato, Red Peppers and Olives, Focaccia (1a,11,13)

MAINS

Grilled Chicken Supreme

Celeriac Puree, Chorizo Jam, Broccoli & Chicken Jus (4,9,10)

Grilled Atlantic Cod

Cod Brandade Croquette, Garden Pea Vichyssoise, Leek Confit
Crème Fraiche (1a,4,7,13)

Tagliatelle

Roasted Tomato Sauce, Jerusalem Artichoke, Basil Pesto, Kalamata
Olives, Shaved Parmesan (1a,4,9,10,13)

Chargrilled 10oz Rib Eye Steak

Confit Portobello Mushroom, Caramelized
and Crispy Onion, Shallots Puree & Pepper Sauce (1a,4,13)

DESSERT

Raspberry Cheesecake

Spiced biscuit base, raspberry curd and jam, cheesecake mousse, ruby glaze served with Crème Chantilly (1A,4,7,10)

Apple & Oat Milk Chocolate Cake

Apple brownie, Apple caramel, lemon curd and oat milk chocolate mousse with quinoa crunch Served with bourbon Vanilla ice cream (3a,4,10)

Chocolate Hazelnut Brownie

Hazelnut Brownie Topped with Salted Caramel, White Chocolate & Vanilla Whip Ganache with Honeycomb Ice cream (1a,3a,4,7,10)

ALLERGEN KEY : 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)/2 Peanuts/3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut/4 Milk/5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)/6 Mollusc /7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame Seeds/12 Mustard/

13 Sulphur dioxide & sulphites /14 Lupin

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All of Beef is of Irish origin.

A 12.5% service charge will be added to parties of 6 or more.