SET DINNER MENU

TWO COURSES €59 / THREE COURSES €69

STARTERS

SOUP OF THE DAY
Always Seasonal

CHICKEN VOL-AU-VENT
Bacon, Leeks, Sauce Suprême, Frisée, Chives

DRESSED WEST CORK CRAB
Dressed, Chilli, Lemon, Chervil, Mayonnaise, Sweet Pickle, Soda Bread

PRAWN COCKTAIL
Marie Rose Sauce, Prawns, Cucumber, Gem Lettuce, Brown Bread

CREAMY BURRATA
Wild Garlic & Charred Leek Romesco, Piment D'Espelette, Toasted Hazelnuts V

MAINS

PAT MCLOUGHLIN'S FILLET STEAK
Pat McLoughlin's Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress

ROAST CHICKEN BREAST
Sausage Stuffing, Creamed Savoy Cabbage, Mustard Sauce, Herbs

MARKET FISH
Always Seasonal

LEMON & RICOTTA RAVIOLI
Vegetarian 'Nduja, Mascarpone, 30-Month Parmigiano Reggiano V

BUTTERED CAULIFLOWER & CHICKPEA CURRY
Flatbread, Pilaf Rice, Coriander Chutney Vg

DESSERTS

STICKY TOFFEE PUDDING
Vanilla Ice-Cream, Toffee Sauce

VANILLA PANNA COTTA
Clementine, Cointreau & Honey Syrup, Pistachio Praline

KILLEEN GOAT'S CHEESE-PORTUMNA CO. GALWAY
Quince, Pear, Crackers

CHOCOLATE MOUSSE
Whipped Cream, Honeycomb, Chocolate Shards

V — Vegetarian | Vg — Vegan | Vgo — Vegan option

Subject to availability; non-alcoholic alternatives available. Optional 12.5% service charge is added to tables of 8+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.