SET LUNCH MENU

TWO COURSES €45 / THREE COURSES €55

STARTERS

SOUP OF THE DAY
Always Seasonal

6 HR BRAISED BEEF TORTELINI
Bone Marrow Butter, Gremolata, Aged Parmesan

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

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

STEAK FRITES
Irish Sirloin Steak, Chips, Sticky Onions, Watercress, Garlic Butter
(upgrade to Fillet Steak for €10 supplement)

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

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.