



SET LUNCH MENU

TWO COURSES €45 / THREE COURSES €55

STARTERS

SOUP OF THE DAY

Always Seasonal

6 HR BRAISED BEEF TORTELENI

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

Poached Rhubarb, 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.