



FESTIVE

DINNER MENU

13 NOVEMBER - 31 DECEMBER 2026

THREE COURSES €82



STARTERS

SOUP OF THE DAY

Always Seasonal

CHICKEN & MUSHROOM VOL-AU-VENT

Puff Pastry, Wild Mushrooms, Truffle Sauce, Frisée

DRESSED WEST CORK CRAB

Chilli, Lemon, Chervil, Mayonnaise, Soda Bread

HANDMADE VEAL & SAGE RAVIOLI

Marsala Sauce, Orange Gremolata, Extra Mature Coolea Cheese

CREAMY BURRATA

Spiced Fig & Orange Dressing, Winter Leaves, Crispy Toast V

MAINS

PAT MCLOUGHLIN'S AGED FILLET STEAK

Irish Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress, Chips

ROAST CHICKEN BREAST

Sausage Stuffing, Carmelised Parsnip Purée, Cranberries, Gravy, Chips

FESTIVE MARKET FISH

Always Seasonal

WILD MUSHROOM RAVIOLI

White Port & Truffle Butter, Roasted Mushrooms, Aged Parmesan

PAN ROASTED IRISH DUCK BREAST

Braised Red Cabbage, Fondant Potato, Sea Buckthorn Berries, Gravy

BUTTERED CAULIFLOWER & CHICKPEA CURRY

Flatbread, Pilaf Rice, Coriander Chutney Vg

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

VANILLA PANNA COTTA

Plum Compote, Pistachio Praline

IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

CHOCOLATE MOUSSE

Whipped Cream, Honeycomb, Chocolate Chards

V – Vegetarian | Vg – Vegan | Vgo – Vegan option

Prices in euros. Optional 12.5% service charge is added to tables of 6+. 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.