



# FESTIVE

## LUNCH MENU

13 NOVEMBER - 31 DECEMBER 2026

THREE COURSES €62

### STARTERS

#### SOUP OF THE DAY

Always Seasonal

#### GHR BRAISED BEEF TORTELLINI

Bone Marrow Butter, Gremolata, Aged Parmesan

#### FESTIVE PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Smoked Salmon, Gem Lettuce

#### CREAMY BURRATA

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

### MAINS

#### HANDMADE GNOCCHI

Venison Ragù, Chianti, Porcini Mushrooms, Aged parmesan

#### ROAST CHICKEN BREAST

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

#### STEAK FRITES

Pat McLoughlin's Sirloin, Chips, Sticky Onions, Watercress, Garlic Butter

Upgrade to Fillet Steak with Peppercorn Sauce for €10 supplement

#### FESTIVE MARKET FISH

Always Seasonal

#### WILD MUSHROOM RAVIOLI

White Port & Truffle Butter, Roasted Mushrooms, Aged Parmesan

#### CHARRED TOFU SKEWERS

Spiced Tahini Roasted Aubergine, Mint Yoghurt, Toasted Dukkah, House Flat Bread Vg

#### 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

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.