



SET DINNER MENU

TWO COURSES 59 / THREE COURSES 69

STARTERS

SOUP OF THE DAY

Ask Your Server For Details

CHICKEN VOL-AU-VENT

Bacon, Leeks, Sauce Suprême, Frisée, Chives

DRESSED WEST CORK CRAB

Chilli, Lemon, Chervil, Mayonnaise, Sweet Pickle, Soda Bread

PRAWN COCKTAIL

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

CREAMY BURRATA

Heritage Tomatoes, Strawberries, Basil, Aged Parmesan, Crispy Bread V

MAINS

IRISH FILLET STEAK

Pat McLoughlin's Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress

ROAST CHICKEN

Herby Chicken Breast, Crispy Wing, Charred Leeks, Truffle Hollandaise

MARKET FISH

Ask Your Server For Details

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 V

VANILLA PANNA COTTA

Poached Rhubarb, Pistachio Praline

KILLEEN GOAT'S CHEESE-PORTUMNA CO. GALWAY

Quince, Pear, Crackers V

CHOCOLATE MOUSSE

Whipped Cream, Honeycomb, Chocolate Shards V

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.