



## SET LUNCH MENU

TWO COURSES 45 / THREE COURSES 55

### STARTERS

#### SOUP OF THE DAY

Ask Your Server For Details

#### 6 HR BRAISED BEEF TORTELINI

Bone Marrow Butter, Gremolata, Aged Parmesan

#### PRAWN COCKTAIL

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

#### CREAMY BURRATA

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

### MAINS

#### ROAST CHICKEN

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

#### IRISH STEAK FRITES

Sirloin Steak, Watercress, Sticky Onions, Garlic Butter, Chips  
(upgrade to Fillet Steak +10 supplement)

#### 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

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.