



SET DINNER MENU

TWO COURSES €59 / THREE COURSES €69

STARTERS

SOUP OF THE DAY

Always Seasonal

CHICKEN VOL-AU-VENT

Bacon, Leeks, Sauce Suprême, Frisée, Chives

DRESSED WEST CORK CRAB

Chilli, Lemon, Chervil, Mayonnaise, House Brown Bread

PRAWN COCKTAIL

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

CREAMY BURRATA

Fresh Fig & Orange Dressing, Toasted Hazelnuts,
Chicory, Crispy Bread V

MAINS

PAT MCLOUGHLIN'S FILLET STEAK

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

ROAST CHICKEN

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

MARKET FISH

Always Seasonal

STRACCIATELLA & LEMON RAVIOLI

Homemade Vegetarian N'duja & Mascarpone,
30 month Aged Parmesan Reggiano

BUTTERED CAULIFLOWER & CHICKPEA CURRY

Flatbread, Pilaf Rice, Coriander Chutney Vg

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

PANNA COTTA

Plum Compote, Pistachio

KILLEEN GOAT'S CHEESE - PORTUMNA CO. GALWAY

Quince, Pear, Crackers

CHOCOLATE MOUSSE

Whipped Cream, Honeycomb, Chocolate Shards

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.