FESTIVE

DINNER MENU

13 NOVEMBER - 31 DECEMBER 2026

THREE COURSES €82

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, Soda Bread

VEAL & SAGE TORTELLINI
Bone Marrow Butter, Marsala, Aged Parmesan, Citrus Gremolata

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 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 MOUSSEE
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 doour best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.