FESTIVE

LUNCH MENU

13 NOVEMBER - 31 DECEMBER 2026

THREE COURSES €62

STARTERS

SOUP OF THE DAY
Always Seasonal

6HR 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

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

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