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 SUPREME
Sausage & Cranberry Stuffing,
Caramelised Parsnip Purée, Chicken Gravy

MARKET FISH
Always Seasonal

WILD MUSHROOM & FONTAL CHEESE RAVIOLI
White Port & Truffle Butter, Oyster Mushrooms, Aged Parmesan

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.