



SET MENU

AVAILABLE ALL-NIGHT SUNDAY TO THURSDAY

STARTERS

Homemade Soup of The Day with treacle brown bread

Crab Brulée with sourdough toast & crisp Thai veg salad

Braised Oxtail Croquette with horseradish & truffle mayonnaise

Spicy Crispy Chicken Wings with Cashel blue cheese dip (g)

Crusty Flat Bread with caramelised onion & goat cheese (v)

Heirloom Tomato Salad with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)

MAINS

Conchiglioni Pasta stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)

Crispy Porchetta with leek lyonnaise, stuffed baked potato, apple puree & cider jus

Cornstore Aged Beef Burger in a brioche bun with Jack Mac's twice smoked bacon, brie fondue cake, portobello mushroom, paprika onion ring, proper chips & truffle mayo

Naturally Smoked Haddock with poached egg, pea velouté, potato, bacon, onion & picked mushroom fricassee (g)

Thai Style Red Curry with grilled flatbread, rice & natural yoghurt
(choose chicken *or* vegetable) (g)

Dry Aged Rib Eye Steak with spinach, mash & pepper sauce
(€5 supp)

DESSERTS

Sticky Toffee Pudding with caramel sauce

Vanilla Crème Brulée with a salted chocolate biscuit (g)

Flourless Chocolate Cake with fresh cream and peanut brittle (g)

€34

(v) = VEGETARIAN. (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH
12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS
PLEASE LET YOUR SERVER KNOW