



CORPORATE SET MENU

STARTERS

- Duck Liver Parfait** with a red onion port compote & toasted soldiers
- Oxtail Ragu** with sage roasted gnocchi, braised beef cheek milanese & pickled cauliflower
- Crab Brulee** with sourdough & crisp Thai veg salad
- Goat Cheese Crostini** with roasted red pepper, fig jam & sundried tomato pesto (v)
- Heirloom Tomato Salad** with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)
- Gin & Tonic Mussels** with fresh cream, lime, gin & fresh mint

MAINS

- Conchiglioni Pasta** stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)
- Crisp Confit Duck Leg** with chorizo potatoes, pak choi, red onion jam & hoisin sauce (g)
- Rack & Rolled Lamb** with roasted rack of lamb & braised shoulder of lamb, rosemary & sweet potato cake, leek fricassee & a mint pesto
- Chicken Supreme** with sautéed bacon & cabbage, mash, served with a forest mushroom sauce & a black pudding crumble
- Rock Seabass** roast potato, spaghetti veg, grape & tarragon beurre blanc (g)
- Baked Cod** with boiled potatoes, crisp veg, ginger beer pickled samphire & a seafood nage
- Dry Aged Fillet Steak** with spinach, mash & pepper sauce (g)

DESSERTS

- New York style Baked Alaska Cheesecake** with fresh berries
- Sticky Toffee Pudding** with vanilla ice-cream & caramel sauce
- Flourless Chocolate Cake** with fresh cream & peanut brittle (g)
- Irish Farmhouse Cheeseboard** with apple chutney, crackers & fresh fruit

€42

(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

