



## SET MENU

### STARTERS

**Homemade Soup of the Day** with treacle brown bread

**Crab Brulée** with sourdough toast & crisp Thai veg salad

**Duck Liver Parfait** with a red onion port compote & brioche navettes

**Roast Artichoke & Garden Pea Salad** with sweet potato crisps, balsamic lentils, sundried tomatoes & a natural yoghurt dressing (v) (g)

**Spicy Chicken Wings** with Cashel blue cheese dip and celery sticks (g)

**Smoked Seafood Chowder** with treacle brown bread

### MAINS

**Cornstore Aged Burger** on brioche bun with twice smoked bacon, brie fondue cake, onion rings, truffle mayo & chunky chips

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

**Oven Roasted Cod** baby potatoes, roast red peppers, green beans, capers & a lemon & wild garlic butter

**Crisp Duck Leg Confit** with chorizo potatoes, pak choi, red onion jam & hoisin sauce

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

**Roast Chicken Supreme** with bread stuffing, Yorkshire pudding, rosemary fondue potato, carrot & parsnip puree & pan jus

**Dry-Aged Sirloin Steak** with spinach, pepper sauce & choice of side (€5 supplement)

### DESSERTS

**Baked Vanilla Cheesecake** with raspberry coulis

**Vanilla Crème Brulée** with a shortbread biscuit

**Warm Sticky Toffee Pudding** with vanilla ice-cream & toffee sauce

**Flourless Chocolate Cake** with raspberry coulis & fresh cream

€32

*12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE*

*(v) = VEGETARIAN, (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH  
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW*