



SET MENU

STARTERS

Prawn Pil-Pil with sourdough bread

Smoked Salmon with pickled beetroot, horseradish crème fraîche, & blinis

Spiced Beef Carpaccio with a horseradish celeriac remoulade, rocket & parmesan

Goats Cheese Crostini with roasted red peppers, fig jam & sundried tomato pesto (v)

Duck Liver Parfait with red onion port compote & toasted soldiers

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

MAINS

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

Roast Lamb Rump with baby potatoes, apricots, pine nuts, red wine jus & a mint pesto (g)

Pan Seared Seabass with fondant potato, braised fennel, spinach & a fish velouté (g)

Vegan Charcoal Cauliflower Steak with spinach, cherry tomatoes, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay (v)

Pan Seared Salmon, grilled prawns, fondant potato, tender stem broccoli, samphire & blood orange hollandaise

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

Dry-Aged Fillet Steak with spinach, pepper sauce & choice of side (€8 Supp)

DESSERTS

Baked Vanilla Cheesecake with raspberry coulis

Vanilla Crème Brûlée with a shortbread biscuit

Warm Sticky Toffee Pudding with vanilla Ice cream and toffee sauce

Flourless Chocolate Cake, raspberry coulis & fresh cream (g)

€37

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*