

# Group Lunch Menu

## STARTERS

**Soup of the Day**  
treacle & guinness  
brown bread  
7, 9

**Crispy Chicken Wings**  
with Hardiman  
barbeque sauce  
3, 10, 12

**Grilled Halloumi**  
roasted beets, quinoa,  
hazelnut dukkha, avocado  
& coriander dressing  
7, 8, 9

**Seafood Chowder**  
treacle & guinness  
brown bread  
4, 7, 9

## MAIN COURSE

**Roast of the Day**  
please ask your  
server for details  
on our roast  
of the day

**Pan Roasted Chicken**  
smoked garlic mash,  
tender stem broccoli,  
confit carrot,  
pearl onion jus  
7, 12

**Violet Aubergine Tart**  
onion jam, roasted  
pepper, chargrilled  
aubergine, mozzarella,  
garden salad  
1, 3, 7, 9

**Teriyaki Salmon**  
pearl couscous salad,  
shaved mango &  
fennel, confit lemon,  
herb oil  
1, 4, 11, 12

## DESSERTS

**Apple & Frangipane Tartlet**  
vanilla ice cream  
1, 3, 7, 8

**Ice Cream Sandwich**  
puff pastry, vanilla  
ice cream, chocolate  
chip cookie, honeycomb  
1, 3, 7

**Black Forest Pavlova**  
amarena cherries,  
cherry cream, chocolate  
shards, blackberry sorbet  
3, 7

**Farmhouse Cheeses**  
quince, crackers  
1, 7  
€4.00 supplement

2 courses €20 / 3 courses €25

## ALLERGENS

V Vegan 1 Cereal Containing Gluten (i.e. Wheat, Rye, Barley, Oats) 2 Crustaceans (i.e. Crab, Prawns) 3 Eggs 4 Fish 5 Peanuts 6 Soy-beans 7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide & Sulphites 13 Lupin 14 Molluscs (i.e. Mussels, Oysters & Scallops)

All of our beef is of Irish origin