

Group Dinner 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

Braised Short Rib
celeriac remoulade,
sesame & soy glaze
6, 9, 11, 12

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

10oz Rib Eye
hand cut chips, rocket
& parmesan salad,
peppercorn sauce
7, 12
€5 supplement

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
€3.50 supplement

2 courses €25 / 3 courses €30

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