

*join us for*  
**Group Lunch**

Soup of the Day

1, 3, 6, 7, 8

Honey & Soy Glazed Chicken Wings

sesame seeds, spring onion

6, 11, 13

Crispy Duck & Bean Sprout Salad

pomegranate, honey toasted cashew nut, chilli and lime leaf reduction

8, 10, 12

Heritage Beetroot Salad

whipped bluebell falls goat's cheese, toasted seeds, walnut dressing

1, 3, 7, 8, 10, 11, 12

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Braised Daube of Charleville Beef

roast garlic and rosemary potato puree, bourguignon jus

6, 9, 12

Oven Roast Turkey & Ham

sage, onion and apricot stuffing, creamy brussels sprouts, cranberry & rosemary jus

1, 6, 7, 9, 12

Mizo Glazed Salmon

tender stem broccoli, sesame seed, black bean sauce

4, 6, 7, 10, 11, 12

Galway Hooker Ale Battered Fish of the Day

wasabi crushed peas, chips and tartar sauce

1, 3, 4, 7, 9, 10, 12

Wild Mushroom & Kale Gnocchi

butternut squash velouté, smoked Hegarty's cheese and sage

1, 7

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Chocolate & Orange Gateau

candied orange peel, dark chocolate bark, chocolate sauce

1, 7, 3, 8

The Hardiman Assiette

1, 3, 7, 8

Seasonal Pudding

brandy custard compote and vanilla bean ice cream

1, 3, 7, 8, 12

two course €30.00 / three course €38.00

*please note these are sample menus only and are subject to seasonal availability*

**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)