

GROUP MENU

STARTERS

Burrata (v)

Iona Farm Beetroot, pine nuts, sourdough croutons, basil oil

Jumbo prawn cocktail

Baby gem, avocado, spicy Marie Rose

Spicy Korean chicken wings

Toasted sesame, hoi sin mayo

MAINS

Pan seared Seabass

Caper vinegrate, chive pomme puree, samphire

Feighcullen Farm chicken supreme

Spiced parsnip puree, wild mushroom, confit chicken leg croquette, tarragon jus

Steak frites

8oz striploin", skinny fries, béarnaise sauce, water cress

Roasted pumpkin risotto

Marjoram, hazelnut, truffle, parmigiano reggiano

DESSERTS

Vegan Avocado Mousse

Nutty granola, raspberry coulis

Gluten Free Rhubarb Crumble

Ginger crumble, vanilla ice cream

Cappuccino Crème Brulee

Cocoa short Bread biscuits

€53 for 2 course / €63 for 3 course

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used please ask a member of the management team. We also have an allergen matrix available for your information, please ask a member of our team.

Please note, a 10% service charge will be applied to your order.

