Kathleen's KITCHEN

Group Dinner MENU

A 12.5% service charge will be applied to your final bill.

WELCOME

2 Courses € 70 | 3 Courses € 80

Bites and small plates served
'family style' to the table

Select your main course & dessert

BITES

family style

Bread
butter, chimichurri

Bread
tomato, olive oil

Marinated mixed olives
GF, V,, PB

Smoked salted almonds
GF, V,, PB

Gilded pintxo
GF



SMALL PLATES

family style

Stracciatella Burrata
figs, chicory, almond, raspberry, basil
GF, V,

Carrot not Crudo
fermented and chewy carrot, pickled seaweed, smoked Velvet Cloud yoghurt, brown butter
GF, V, PB option

Beef tartare
confit egg yolk, parsnip, crispy capers
GF option

Salted Kilmore Quay cod
saffron sauce, mussel oil, seaweed powder, green onion
GF

LARGE PLATES

select your main course

Harfords Farm cauliflower
cumin, white wine foam, hazelnut and onion crumb, chives, yeast
V, PB option

Monkfish on the bone
mushroom, grenobloise, chicken jus
GF option

Braised beef short rib
red wine, horseradish, cranberry
GF

Glazed pork belly
smoked carrot, chicken jus
GF



SIDES

family style

Tenderstem broccoli
chilli ragù, sesame
GF, V, PB

Ratte potatoes
butter, scallions, chives
GF, V, PB option

Burnt Cashel blue cheese
candied walnuts, gem lettuce
GF, V

DESSERTS

select your dessert

Eggnog cake 14
Warm apple & cinnamon, brown butter ice cream

Killadoon milk pannacotta 14
Cherry & brandy compôte, cinnamon sable
GF option

Baileys & chocolate dome 14
chestnut biscuit, spiced orange sauce

Plant-based sticky toffee 14
Date sponge, miso caramel, pecan praline, vanilla
PB

Kathleen's cheese board 8 supplement
Délice de Bourgogne, Durrus, Cashel Blue, Knockanore cheddar, lavosh crackers, homemade chutney
GF option

