

Starters

Grilled Halloumi Salad, Piquillo Peppers, Hazelnut, Minted Yogurt, Pomegranate
Cod Croquettes, Harissa, Lime & Honey Yogurt, Cucumber & Black Sesame Salad
Smoked Haddock & Shellfish Chowder, Soft Herbs, Saffron Cream
BBQ Pork Belly & Picked Slaw Little Gem Wraps, Red Pepper Mayo, Satay Glaze
Smoked Chicken & Mozzarella Croquettes, Tomato & Chilli Salsa, Garlic Aioli

Mains All Served with One Side of Your Choice

Aromatic Vegetable Potsticker Dumplings, Ginger & Lemongrass Cream, Baby Leaves
Crispy Buttermilk Chicken, Rainbow Slaw, Charred Corn, Smoked Shallot Mayo
Black Angus Bacon Cheeseburger, Brioche Bun, Aged Cheddar, Rocket, Confit Onion Relish
Crispy Duck Leg, Black Pudding Croquettes, Apple & Ginger, Raisin & Caper Gravy
Teriyaki Salmon Skewers, Lemongrass & Coconut Broth, Sautéed Pok Choi
10oz Dry Aged Black Angus Rib Eye, Crispy Onions & Peppercorn Sauce *8 Early Bird Supplement*
Buttermilk Chicken Burger, Brioche Bun, Onion Ketchup, Tarragon Mayo, Organic Leaves

Sides 4.5

Truffle & Parmesan Fries
Sweet Fries with 5 Spice Salt
Seasonal Greens, Soy Dressing
Buttered Mash

Rosemary Baby Roasties with Chorizo
Gratin Potatoes with Gruyere & Thyme
Rocket, Parmesan & Aged Balsamic

Desserts 7

Salted Caramel Brownie,
Bourbon Vanilla Ice Cream
Amalfi Lemon Tart Brulee, Whipped Cream
White Chocolate Semi Freddo,
Pistachio, Salted Honeycomb, Valrhona Brownie
Potted Statachella Cheesecake, Orange Curd
Chocolate & Toffee Profiteroles,
Nutella Chocolate Sauce, Praline

Early Bird - 2 Courses & A Side 25pp



Join Our Members Club

Sign up to our exclusive Members Club be in with a chance of winning a €100 Gift Voucher

All Beef is 100% Grass Fed Irish.
Please ask your server for the Allergen Menu should you require it.
Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.