

Starters

Goats Cheese & Red Onion Tart, Caramelised Walnuts, Poached Pear

Sticky Baby Back Ribs, Mixed Leaves & Corn Salad

Smoked Chicken & Mozzarella Croquettes, Tomato & Chilli Salsa, Garlic Aioli

Bruschetta, Buffalo Mozzarella, Heirloom Tomato & Rocket Salad

Crispy Cod Cakes, Harissa, Lime & Honey Yoghurt, Cucumber & Black Sesame Salad

Mains

Aromatic Vegetable Dumplings, Ginger & Lemongrass Cream, Baby Leaves

Slow Cooked Lamb Shank Marinated in White Wine & Tomato,
Crushed Peppered Swede, Rosemary Jus

Fillet of Sea Bass Tempura, Chilli & Lime Pesto, Bell Pepper Salad

Crispy Buttermilk Chicken, Rainbow Slaw, Charred Corn, Smoked Shallot Mayo

10oz Dry Aged Hereford Ribeye, Crispy Onions, Peppercorn Sauce (5 Supplement)

Served with a Chef's Selection of Seasonal Side Orders

Desserts

Chocolate & Toffee Profiteroles, Nutella Chocolate Sauce, Praline

Strawberry Meringue Roulade, Sweet Berry Compote, Hazelnut Crumb

Apple & Berry Crumble, Crème Anglaise, Ice Cream

3 Courses 45

Group Menu Selection

Groups of 10 - 15 can avail from a menu of 5 Starters, 5 Main Courses and 3 Desserts

Groups of 16 - 29 can avail from a menu of 3 Starters, 3 Main Courses and 3 Desserts

Groups of 30 - 50 can avail from a menu of 2 Starters, 2 Main Courses and 2 Desserts

Groups of 50 or more can avail from a menu of 1 Starter, 1 Main Course and 1 Dessert

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.