

Starters

Sweet & Spicy Duck Wings, Blue Cheese Dip

Salt Cod Brandade Bon Bons, Lime & Honey Yogurt, Pickled Cucumber

Grilled Halloumi & Piquillo Pepper Salad, Hazelnut, Golden Raisins, Minted Yogurt

Chicken & Mozzarella Croquettes, Tomato Salsa, Garlic Aioli

Sticky BBQ Baby Back Ribs, House Slaw, Herb Salad

Mains

Wagyu Bacon Cheeseburger, Vintage Cheddar, Ketchup, Organic Tomato, Brioche Bun

Buttermilk Half Chicken, House Slaw, Charred Corn on the Cob, Chicken Gravy

Roasted Butternut Squash & Feta 'Jambon' Puff Pastry, Walnut & Spinach

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

9oz Dry Aged Hereford Ribeye, Crispy Onions, Peppercorn Sauce (8 Supplement)

Desserts

Chocolate & Toffee Profiteroles, Nutella Chocolate Sauce, Praline

Ice Cream Sandwich, Caramel Sauce, Oreo Ice Cream

Coconut Snowball, Raspberry Sorbet, Waffle Cone

3 Courses 30

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.