

Starters

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

Sticky BBQ Baby Back Ribs, Roasted Piquillo Peppers, Pickles, Dukkah, Jerk Mayo

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

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

Mains

Tempura Cod, Rice Noodle, Charred Lemon, Cucumber & Coriander Tartare, Prawn Cracker.

Cumin Roast Cauliflower, 3 cheese croquette, Black Garlic Aioli, Smoked Tomato Relish.

Cornfed Chicken Supreme, Smokey Chorizo Beans, Crushed Feta, Pickled Red Onion

Crispy Pork Belly. Crushed Apple, Black Pudding, Mustard Jus

9oz 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

Apple & Berry Crumble, Crème Anglaise, Ice Cream

Salted Brownie, Bourbon Vanilla Ice Cream

3 Courses 45

Group Menu Selection

Groups of 10-20 can avail of the full menu ~ 4 starters, 5 mains & 3 desserts

Groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

Groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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.