

Starters

Crispy Cod Cakes, Harissa, Lime & Honey Yogurt

Smoked Chicken & Gruyere Croquettes, Chilli Salsa, Garlic Aioli

Wild Mushroom Arancini, Pesto, Mayo

Caesar Salad, Crispy Bacon, Parmesan & Croutons

Pulled Ham Croquettes, Honey Mustard Mayo, Beer Pickles

Mains

Crispy Pork Belly, Carrot & Peanut Slaw, Five Spice Jus

Sweet n Chilli Salmon Skewers, Greens, Soy & Sweet Chilli Dressing

10oz Black Angus Ribeye, Crispy Onions, Peppercorn Sauce (5 Supplement)

Gnocchi Cacio e Pepe, Tenderstem Broccoli, Parmesan & Truffle Cream

Chicken Supreme, Black Pudding, Baby Leeks & Gravy

Served with a Chef's Selection of Seasonal Side Orders

Desserts

Apple & Berry Crumble, Crème Anglaise, Ice Cream

Salted Brownie, Bourbon Vanilla Ice Cream

Baileys Cheesecake, Chantilly Cream, Crumbled Flake

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.