

ALLERGEN MENU

starters

Bruschetta Buffalo Mozzarella Heirloom Tomato 1i,7,12
King Prawns Lemon Beurre Blanc, Garlic Ciabatta 1i,2,3,6,12
BBQ Pork Belly Wraps Baby Gem, Red Pepper Mayo 1i, 3,5,6,7,12
Smoked Chicken & Gruyere Croquettes Chilli Salsa, Garlic Aioli 1i,3,6,7,9
Satay Chicken Thigh Salsa, Spicy Mayo, Peanut Rayu 1i,3,5,6,7,11,12
Hot n Spicy Chicken Wings Blue Cheese Dip 3,6,7,11
Wild Mushroom Arancini Pesto Mayo 1i,3,6,7,9,12
Crispy Cod Cakes Harissa, Lime & Honey Yogurt 1i,3,46,7,9,11
Halloumi Salad Roast Red Pepper, Honey & Mint Dressing 7,8a
Pulled Ham Croquettes Honey Mustard Mayo, Beer Pickles 1i,3,6,7,9,10,12
Salt 'n' Pepper Squid Lemon Aioli 1i,3,6,14
Oriental Vegetable Dumplings Romesco Sauce, Cashews 1i,5,6,8c,11,12

1: Cereals containing Gluten*
2: Crustaceans
3: Eggs
4: Fish
5: Peanuts
6: Soybeans
7: Milk
8: Nuts*
9: Celery
10: Mustard
11: Sesame Seeds
12: Sulphur Dioxide and Sulphites
13: Lupin
14: Molluscs

*1(i) Wheat 1(ii)Rye 1(iii)Barley 1(iiii) Oats
*8(a) Hazelnut 8(b) Almond 8(c) Cashew 8(d) Pine Nut
8(e) Walnut 8(f) Pistachio (g) Pecan

mains

Crispy Pork Belly Carrot & Peanut Slaw, Five Spice Jus 1i,3,5,6,9,11,12
Sweet 'n' Chilli Salmon Skewers Lemongrass & Coconut Broth, Sautéed Pok Choi 1i,4,6,7,9,11,12
Wild Irish Venison Burger Sweet Onion Chutney, Blue Cheese Mayo, Soft Brioche Bun, Fries 1i,1iii,3,6,7,12
Braised Wicklow Lamb Shank Honey Crushed Swede, Mint Sauce 6,7,9,12
Confit Duck Leg Black Pudding & Caramelised Apple 1i,1iii,1iiii,6,12

social classics

Bacon Cheeseburger Tomato, Pickles & Fries 1i,1iii,3,6,7,12
Fish 'n' Chips Tartar Sauce, Lemon 1i,3,4,6
Braised Beef Shortrib Bourguignon, Creamed Mash, Red Wine Jus 1i,6,7,9,12
Sticky BBQ Ribs Asian Slaw & Fries 1i,3,6,9,11,12
½ Roast Cornfed Chicken Slaw, Roast Baby Potatoes, Gravy 3,6,7,12

sides

Herb Roasted Root Vegetables 6,7,12
Rosemary Baby Roasties, Garlic Butter 1i,6,7
Rocket & Parmesan Salad, Aged Balsamic 7,12
French Fries 6
Creamed Mash Potatoes 6,7
Black Truffle & Parmesan Fries 1i,6
Seasonal Greens, Soy Dressing 1i,11,12
Garden Salad, Honey & Mustard 6,10,12

pasta

Classic Carbonara Italian Pancetta, Smoked Gouda, Reggiano Parmesan 1i,3,6,7,12
Three Cheese Tortellini Tomato & Mascarpone Sauce, Chorizo & Buffalo Mozzarella 1i,3,7,10
Argentinian Red Prawns Linguini with Chilli, Garlic & Rocket 1i,2,6,7,9,12

simply grilled

dry aged beef

9oz Piemontese Striploin 6
8oz Hereford Fillet 6
10oz Black Angus Ribeye 6
16oz Charolais Cote de Boeuf 6

from the sea

Fillet of Seabass 4,6
Wild Atlantic Hake 4,6
Sole on the Bone 4,6
Organic Salmon Darne 4,6

sauces

Red Wine Jus 9,12
Garlic Butter 7
Pepper Sauce 7,9,12
Champagne Beurre Blanc 7,12

from the garden

Cumin Roasted Cauliflower Three Cheese Croquettes, Garlic Aioli, Smoked Tomato Relish 1i,3,6,7
Gnocchi Cacio e Pepe Tenderstem Broccoli, Parmesan & Truffle Cream 1i,6,7,9,10,12
Butternut Squash & Feta Tartlet Spinach & Herb Salad 1i,3,6,7,11,12

desserts

Chocolate & Toffee Profiteroles Nutella Chocolate Sauce, Praline 1i,5,7,8a
Salted Caramel Brownie Bourbon Vanilla Ice Cream 3,7,8a,8b
Baileys Cheesecake Chantilly Cream, Crumbled Flake 1i,7,8a,12
Spanish Churros Chantilly Cream, Praline & Chocolate Sauce 1i,6,7,8a
Apple & Berry Crumble Crème Anglaise, Bourbon Vanilla Ice Cream 1i,3,7