

# LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

**Two courses**  
19.95



**Three courses**  
24.95

## Shredded beef

*Mustard beef with cornichons,  
lamb's lettuce and  
granary toast*

## Cream of cauliflower soup

*Served with crumbled Stilton,  
capers and parsley*

## Smoked mackerel

*Smoked mackerel  
rillettes with pepper  
and granary toast*

## MAINS

### Wild mushrooms on toasted brioche

*Mixed sautéed mushrooms in a  
cream sauce with asparagus,  
broad beans and a fried hens egg*

### Sea bream

*Crushed potatoes with fennel,  
spinach and baby basil*

### Chicken supreme

*Ras el hanout crust, polenta, spinach and  
a Moroccan red wine sauce*

### Steak, garlic butter and thick cut chips

*Chargrilled minute steak, garlic butter,  
thick cut chips and watercress  
€4.00 supplement*

## SIDES

Peas, sugar snaps and baby shoots	3.95	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Thick cut chips	4.50	Tenderstem broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.50	Romanella tomato and basil salad with Pedro Ximenez dressing	4.75
Olive oil mashed potato	4.25	Herbed green salad	3.95
Green beans and roasted almonds	4.50		

## DESSERTS

### Cooleney Camembert

*Unpasteurised soft cheese,  
served with rye crackers,  
apple and celery*

### Vanilla ice cream

*Served with warm  
salted caramel sauce*

### Rich chocolate mousse

*Dark chocolate mousse with  
raspberries and a salted crunchy  
peanut caramel topping*

*A discretionary service charge of 12.5% will be added to your bill on tables of five and above.*

*Allergen charts can be found at the waiters' stations or your waiter can bring you a copy.*

*Please notify your waiter of any food allergies or intolerances when ordering.*

*We cannot guarantee the total absence of allergens in our dishes.*