

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

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|-----------------------------------|------|---|------|
| 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

Cooleeney 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.