

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
19.95



Three courses
24.95

Mini Fishcake

Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing

Tomato broth

Served with ricotta, courgette, orzo pasta and olive croutons

Pork, apple and peppercorn terrine

Pear and stem ginger chutney, cornichons and toasted ciabatta

MAINS

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Chicken Caesar salad

Grilled chicken, baby spinach, avocado, cos lettuce, sourdough croutons and Parmesan dressing

Baked salmon fillet

Asian glaze, jasmine rice, pak choi and radish

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

Crème brûlée

Classic set vanilla custard with caramelised sugar crust

Cahill's Porter

Vintage cheddar cheese marbled with Porter, served with rye crackers, apple and celery

Yoghurt sorbet

With a strawberry sauce and shortbread

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