

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
19.95



Three courses
24.95

Kiln-roast salmon

*Potted kiln-roast salmon
with lemon, dill crème
fraîche and granary toast*

Honey-baked ham

*Ham, caper, crème fraîche
and wholegrain mustard
rillettes, Piccalilli mayo,
cornichons and toast*

Cream of

cauliflower soup

*Served with crumbled
Stilton, capers and parsley*

MAINS

Wild mushroom risotto

*Toasted pine nuts with sage and
a rocket salad*

Roast pollock

*Smoked paprika butter bean and
tomato ragout, roasted pepper*

Roasted chicken breast

*Peas, sugar snaps and tarragon
cream sauce*

Steak, garlic butter and chips

*Chargrilled minute steak,
garlic butter, chips and watercress
€4.50 supplement*

SIDES

Peas, sugar snaps and baby shoots	3.95	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Chips	4.50	Sprouting broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	4.75
Olive oil mashed potato	4.50	Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	4.50
Jasmine rice with toasted sesame	4.50		
Green beans and roasted almonds	4.75		
Herbed green salad	3.95		

DESSERTS

Vanilla ice cream

*Served with warm salted
caramel sauce*

Cahill's Porter

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

Cherry panna cotta

*Set vanilla cream with
cherries*

A discretionary optional 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 always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

Consuming raw or undercooked meals may increase your risk of foodborne illness.