

# LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses  
19.95



Three courses  
24.95

## Crab cake

*Tomato salsa, lime wedge  
and coriander*

## Roast pumpkin soup

*Creamed pumpkin with  
truffle ricotta, pine nuts  
and crispy sage*

## Coppa ham

*Italian cured ham, celeriac  
salad, 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*

### Roast salmon

*Fennel, dill, orange and watercress  
salad, lime crème fraiche dressing  
chilli and mint 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

### Cashel blue

*An Irish cheese from the  
Tipperary region, served  
with rye crackers, apple and  
celery*

### Strawberry ice cream

*With pistachios and  
a white chocolate sauce*

### Rich chocolate mousse

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

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.