

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

19.95

Three courses

24.95

STARTERS

Kiln-roast salmon

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

Roast pumpkin soup

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

MAINS

Sweet potato & chickpea Keralan curry

Chickpeas, broccoli, coriander, coconut, chilli and jasmine rice

Roasted chicken breast

Olive oil mashed potato, watercress and Bourguignon sauce

Sea bream

Crushed potatoes with fennel, spinach and baby basil

Steak, egg and thick cut chips

Chargrilled minute steak, garlic butter, thick cut chips, fried hen's egg 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, miso butter, sesame and chilli	4.50
Truffle and Parmesan chips	5.50	San Marzanino tomato and basil salad with Pedro Ximénez 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 bourbon cherries

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.