

# LUNCH & EARLY EVENING MENU

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

## Two courses

19.95

## Three courses

24.95

### STARTERS

#### Roast pumpkin soup

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

#### Crab cake

Tomato salsa, lime wedge and coriander

#### Honey-baked ham

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

### MAINS

#### Sea bream

Butter bean, chorizo, tomato and spinach stew

#### Roasted chicken breast

Polenta cake, spinach, red wine & rosemary sauce

#### Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

#### 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

#### Strawberry ice cream

With pistachios and a white chocolate sauce

#### Wicklow Blue

Pasteurised creamy blue cheese, served with rye crackers, apple and celery

#### Blackberry panna cotta

Set vanilla cream with blackberries

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.

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