

LUNCH & EARLY EVENING MENU

TWO COURSES

21.95

THREE COURSES

25.95

STARTERS

GRATINATED GOAT'S CHEESE SALAD

Green beans, olives and basil

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

ROASTED BUTTERNUT

Buckwheat, chickpea, pumpkin seeds and pomegranate with vegan cheese, harissa sauce and coriander dressing

ROASTED CHICKEN BREAST

Peas, sugar snaps and tarragon cream sauce

ROAST COD

Truffle orzo, garlic butter, spinach 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

San Marzanino tomato and basil salad with Pedro Ximénez dressing 4.75

Peas, sugar snaps and baby shoots 3.95

Green leaf salad with mixed herbs 3.95

Truffle mashed potato 4.95

Thick cut chips 4.50

Jasmine rice with toasted coconut and coriander 3.95

Sprouting broccoli, lemon oil and sea salt 4.95

Truffle and Parmesan chips 5.50

Green beans and roasted almonds 4.75

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.95

Extra virgin olive oil mashed potato 4.50

DESSERTS

STRAWBERRY ICE CREAM

With pistachios and a white chocolate sauce

CASHEL BLUE

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

RICH CHOCOLATE MOUSSE

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

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.