

LUNCH & EARLY EVENING MENU

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

Two courses

19.95

Three courses

24.95

STARTERS

Cream of cauliflower soup

Served with crumbled cashel blue, capers and parsley

Mini fishcake

Smoked haddock and salmon fishcake, fennel and dill salad, horseradish and mustard dressing

Coppa ham

Italian cured ham, celeriac salad, toasted ciabatta

MAINS

Cod goujons

Tartare sauce and thick cut chips

Wild mushroom risotto

Toasted pine nuts with sage and a rocket salad

Hoisin-glazed crispy duck leg

Pak choi, coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

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

Chips

4.50

Truffle and Parmesan chips

5.50

Olive oil mashed potato

4.50

Jasmine rice with toasted sesame

4.50

Green beans and roasted almonds

4.75

Herbed green salad

3.95

Creamed spinach, toasted

4.75

pine nuts and grated Parmesan

Sprouting broccoli, miso butter, sesame and chilli

4.50

San Marzanino tomato and basil

4.75

salad with Pedro Ximénez dressing

Baked sweet potato, harissa coconut

4.50

“yoghurt”, mint and coriander dressing



DESSERTS

Vanilla ice cream

Served with warm salted caramel sauce

Cooleeney Camembert

Unpasteurised soft cheese, served with rye crackers, apple and celery

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted, crunchy, 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.