

LUNCH & EARLY EVENING MENU

TWO COURSES

21.95

THREE COURSES

25.95

STARTERS

ROAST PUMPKIN SOUP

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

GOAT'S CURD AND FIG

Chicory, crushed hazelnuts and truffle honey

HAM HOCK CROQUETTE

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

MAINS

CHARGRILLED AUBERGINE WITH QUINOA & MUSHROOM

Filled chargrilled aubergine with quinoa, garlic butter, pesto, almonds, Tzatziki and a rustic tomato sauce

GRILLED CHICKEN KERALAN CURRY

Jasmine rice, sweet potato, coconut and chilli

ROAST SALMON

Red pepper, fregola, black olives and chimichurri

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 Marzano 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

VANILLA ICE CREAM

Served with warm salted caramel sauce

COOLEENEY CAMEMBERT

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

WHITE CHOCOLATE MOUSSE

Raspberries, pistachio and chocolate shards

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.