

LUNCH & EARLY EVENING MENU

TWO COURSES

21.95

THREE COURSES

25.95

STARTERS

CREAM OF CAULIFLOWER SOUP

Served with crumbled Cashel blue, capers and parsley

KILN-ROAST SALMON

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

HONEY-BAKED HAM

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

MAINS

ROASTED BUTTERNUT SQUASH RISOTTO

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

ROASTED CHICKEN BREAST

Olive oil mashed potato, watercress and bourguignon sauce

SEA BREAM

Butter bean, chorizo, tomato and spinach stew

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 4.95

"yoghurt", mint and coriander dressing

Extra virgin olive oil mashed potato 4.50

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.