



3 COURSE - €48

MENU

APPETISER

Pear focaccia

Pisco-infused cheese

Guava jam

SMALL PLATES

MAINS COURSES

ROASTED PUMPKIN SOUP

Silky roasted pumpkin soup with a gentle smoky depth. Finished with crisp croutons, aged Gouda cheese and a touch of chilli oil. (7)

BURRATA GARDEN SALAD

Fresh burrata with a seasonal mix of leaves. With a Japanese-style vinaigrette and caramelised pistachios. (7,10,13)

IRISH HAM CROQUETTES

Golden croquettes hand-shredded ham. Roasted garlic mayo, sexy red pepper jam and black salt. (2,4,7)

CRISPY CHICKEN BITES

Lightly fried chicken coated in a glossy orange glaze. Served with coriander mayo and sesame seeds. (4,7,12)

TUNA, CRISPY NORI & PONZU

Crispy fried nori with finely diced fresh Yellowfin Tuna. Served with ponzu sauce, red onion, chives and lightly charred avocado. (2,5,12,13)

CHICKPEAS & YELLOW CURRY

Slow-cooked chickpeas and vegetable yellow curry in coconut milk, spiced and aromatic. Served with green rice and smoked cauliflower florets. (7)

BEEF STROGANOFF WITH FRESH GNOCCHI

Rich beef stroganoff, cubes of beef in a creamy sauce. Served with pan-fried al dente gnocchi, shaved Parmesan and purple basil. (2,4,7,14)

SEAFOOD RISOTTO & TOMATO

Red risotto with a richly spiced brava sauce base, pan-seared seafood mix, smoked prawns, and herb-infused green oil. (3,5,7,14)

BANG BANG CHICKEN BOWL

Crispy fried chicken tossed in Bang Bang sauce, served with sautéed veggie's and aromatic rice. (4,8,12,13)

SLOW-COOKED PORK BELLY

Slow-cooked pork belly, crisped to finish, served with noodles, a smooth peanut paste, toasted peanuts and tender bok choy. (2,4,7,10,12,13)

BAILEYS CHEESECAKE

Silky Baileys cheesecake with red berry compote and crisp honeycomb. (7,14)

COCO PAVLOVA

Crisp meringue, Malibu foam, berries coulis, passion fruit sauce & vanilla ice cream. (4,7,14)

GOLDEN STICKY TOFFEE

Homemade pudding, warm toffee sauce, dry dates, vanilla ice cream & Maldon sea salt. (2,4,7)

ALLERGENS LIST

1 CELERY, 2 CEREALS, 3 CRUSTACEANS, 4 EGGS, 5 FISH, 6 LUPIN, 7 MILK, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS, 11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR



SPECIAL

SIRLION STEAK

8oz Sirion steak, sautéed
broccolini, Caesar garlic
aioli, parmesan cheese,
Demi-glace and roasted
Cajun potatoes. (4,7,)

€12 SUPPLEMENT