

SET MENU

€28- 2 Courses | €35- 3 Courses

-STARTERS-

Today's Homemade Soup

With Irish Soda Bread

|1.a|7|9|

Spicy Buffalo Chicken Wings

Frank's Hot Sauce, Blue Cheese Dip, Lime, Cucumber Sticks & Fries

|3|7|10|

Chicken Liver Parfait

Served with Dressed Leaves, Beetroot Relish & Sour Dough Bread |1a|3|7|

Classic Caesar Salad

Cos lettuce, Croutons, Pancetta Bacon, Soft Boiled Egg, Caesar Dressing

|1.a|3|4|7|10|

-MAINS-

Chicken Supreme

Pan Seared Skinned Chicken Supreme, Pomme Puree, Stem Broccoli, Carrots Confit, Chicken Jus |7|

Steak Beef Burger

Hereford Beef Patties, Toasted Brioche, Chipotle Relish, Lettuce, Tomato, Slaw, Appplewood Smoked Cheese, Fries |1a|3|7|

Tikka Massala

Peppers, Broccoli, Chickpeas, Sweet Potatoes, Spinach, Coconut Cream, Toasted Almonds, Wild Rice, Pitta Bread |1a|V|VE|

Fish of the Day - Please Ask Your Server

-DESSERT-

Selection of Desserts Assiette



Allergens

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt | 2.Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill |3.Eggs|4.Fish|5.Peanuts| 6.Soybeans| 7.Milk|8.Nuts:a)Almonds,b)Hazelnut, c)Walnut, d)Cashews, e)Pecan, f)Brazil Nuts, g)Pistachio, h)Macadamia, l)Queensland |9.Celery: Celeriac |10.Mustard |11.Sesame Seeds |12.Sulphur dioxide and Sulphite |13.Lupin |14.Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid, V- Vegetarian VE- Vegan GF - Gluten Free