



DINNER INCLUSIVE MENU

STARTERS

Seafood chowder, treacle bread ^(1A, 4, 6, 8, 13)

Earl Grey smoked salmon, bitter lemon purée, soda bread, micro leaves ^(1A, 8, 13)

Truffled wild mushrooms, potato rösti, quail's egg ^(1A, 2, 4, 7, 13)

Slow-cooked Andarl Farm pork belly, Beamish stout syrup, piccalilli ^(1A, 12, 13)

Chicken liver parfait, brioche, bitter orange chutney ^(1A, 4, 13)

Galway bay moules mariniere, garlic cream, tomato ciabatta bread ^(1A, 4, 8, 13)

MAIN COURSE

Spiced monkfish, peanut crumble, roasted cauliflower purée, roasted cauliflower, pickled raisins ^(4, 8, 9, 13)

Roast Peruvian chicken, coriander, pickled vegetables, aji sauce ^(7, 13)

Braised Irish beef short rib, gremolata, toasted hazelnuts, pearl onions ^(3B, 9, 13)

Spaghetti aglio e olio, artichokes, basil, chilli, cavolo nero ^(1A, 13)

Roast honey & garlic 12oz pork tomahawk, apple purée, cucumber and chilli salad ^(12, 13)

Irish 10oz striploin steak, mushroom duxelles, burnt shallots, fondant potato ^(4, 7, 9, 13) (€7 supplement)

Your choice of sauce: Bearnaise or black peppercorn or red wine jus

SIDES

Buttery mash €5.50 ⁽⁴⁾ | Bitter leaf salad, homemade dressing €5.50 ^(12, 13) | Roast root vegetables €5.50

Radish & broad bean salad €5.50 | Nori seaweed & smashed baby potatoes €5.50 ^(4, 13) | Home cut chips €5.50

ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin