

3-COURSE SET MENU

STARTERS

Buffalo Wings

with celery and home-made blue cheese dip (7,9,12)

Pressed Celeriac

with a paprika and almond crumb, tender stem broccoli, Cavolo Nero and girolles mushroom (8)

Gambas Prawns

with chilli, garlic and coriander served on charred sourdough (1a,2,7,12)

MAINS

BBQ Short Rib

slow-cooked twelve hours with mac n cheese (12,3,7,10,12)

Poached Fillet of Cod

with baby potatoes, peas, broad beans, mange tout and nduja broth (4,7,9,12)

Wild Mushroom Risotto

with charred asparagus, truffle and parmesan crisp (7)

Roasted Supreme of Chicken

with confit leg bonbon, spring vegetables, potato galette and chicken jus (1a,3,7,9,12

DESSERTS

Burnt Basque Cheesecake

with fruit coolie and salted caramel ice cream (12,3,7)

Home-made Warm Apple Crumble

with vanilla ice cream and custard (1b,1c,3,7)

Selection of Sorbets

and fruit coolie

3**-course €**45

Allergens: 1. Cereals containing gluten a) Wheat b) Barley c) Oats d) Rye 2. Crustaceans | 3. Eggs 4. Fish | 5. Peanuts 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard 11. Seasame Seeds | 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs 12.5% service charge applies to all groups of five guests or more. All service charge and tips go directly to the staff.