

STARTER

CHARCUTERIE BOARD FOR SHARING

Duck Confit, Parma Ham, Sliced Bresaola, Tomato Confit, Grilled Marinated Olive, Hummus, Sun Dried Tomato Pesto & Sourdough Bread 1,5,7,8,12

HALF DOZEN DOONBEG OYSTERS

Natural with Tabasco & Red Wine Vinegar Infused Shallots

HAZELNUT COATED BLUEBELL FALLS GOATS CHEESE

Pickled Beetroot, Dressed Leaves with Aged Balsamic Reduction 8,9,12,14

WARM LEEK & EMMENTAL CHEESE TART

Rocket Salad & Pesto Dressing 1,7,8

MAIN COURSE

100% IRISH SIRLION STEAK

Grilled Mushroom, Slow Cooked Fondant Potato & Pepper Sauce 5,8,12

SEAFOOD SHARING TOWER

Irish Mussels Marinere, Guinness Bread, Doonbeg Fresh Hake Fish & Home Cut Chips, Tiger Prawns Gnocchi with Spiced Tomato Sauce 1,8,12,13

RISOTTO PRIMAVERA

Vegan Parmesan Basket

SLOW COOKED PORK BELLY

Mustard Mashed Potato, Apple Puree & Red Wine Jus 5,8,12

DESSERT

CHOCOLATE SOUFFLE

Luxurious Vanilla Ice Cream 1,7,8,9

PISTACHIO DOME

Fresh Fruit & Cream 1,7,8,9

OPERA GATEAUX

Coffee Sauce 1,7,8,9

SELECTION OF IRISH CHEESE TO SHARE

Tipperary Brie, Effin Smoked Cheddar with Sheriden's Cheese Crackers, Homemade Apple Chutney & Fresh Fruit 1,7,8,12

FRESHLY BREWED TEA/COFFEE & HOMEMADE PETIT FOURS

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know to discuss further requirements.