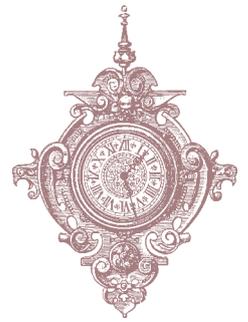


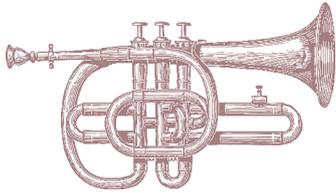


DINNER SET MENU

3 COURSE €75 + 12.5% SERVICE CHARGE



STARTERS



TODAY'S SOUP

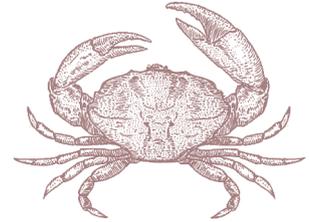
HOMEMADE SAVOURY SCONE

DRESSED CASTLETOWNBERE CRAB

HOMEMADE GUINNESS BROWN BREAD

BRAISED IRISH BEEF & CHEESE CROQUETTES

CONFIT GARLIC & PARSLEY AIOLI



BURRATA

WILD GARLIC TOAST, AGED PARMESAN, EXTRA VIRGIN OLIVE OIL

CLASSIC PRAWN COCKTAIL

MAINS



BEEF WELLINGTON

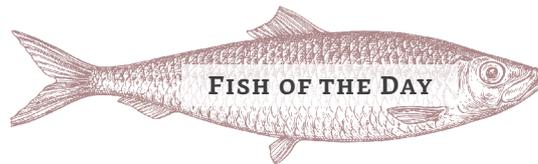
PAT M'CLOUGHLIN'S FILLET BEEF, CURED HAM, DUXELLE, BUTTERY PASTRY, GRAVY

CRISP CHICKEN PARMIGIANA

CRISP IRISH CHICKEN, BASIL, TOMATOES, FRESH MOZZARELLA, PARMA HAM

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN



FISH OF THE DAY

BRAISED BEEF CHEEK

COLCANNON, CRISPY ONIONS



DESSERTS

WHITE & DARK CHOCOLATE MOUSSE

DRUNKEN CHERRIES

SEASONAL BERRY AND APPLE CRUMBLE

SCOOP IRISH ICE CREAM

SPICED STICKY DATE PUDDING

RUM & RAISIN ICE CREAM

IRISH FARMHOUSE CHEESE (2)

QUINCE PASTE, GRAPES AND CRACKERS



PLEASE ASK ABOUT VEGAN OPTIONS

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.