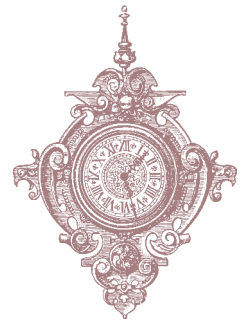


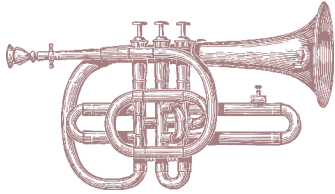


DINNER SET MENU

3 COURSE €75 + 12.5% SERVICE CHARGE



STARTERS



TODAY'S SOUP

HOMEMADE BROWN BREAD

DRESSED CASTLETOWNBERE CRAB

HOMEMADE BRIOCHE

BRAISED IRISH BEEF & CHEESE CROQUETTES

CONFIT GARLIC & PARSLEY AIOLI



BURRATA

WILD GARLIC PESTO, ROASTED CHERRY TOMATOES,
AGED PARMESAN, EXTRA VIRGIN OLIVE OIL

CLASSIC PRAWN COCKTAIL

MAINS



PAT MCLOUGHLINE'S

IRISH FILLET BEEF

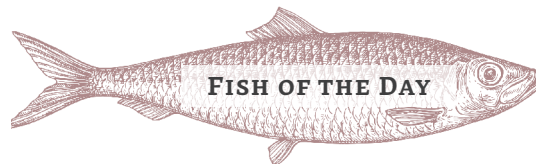
WITH PEPPERCORN SAUCE

CRISP CHICKEN PARMIGIANA

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

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

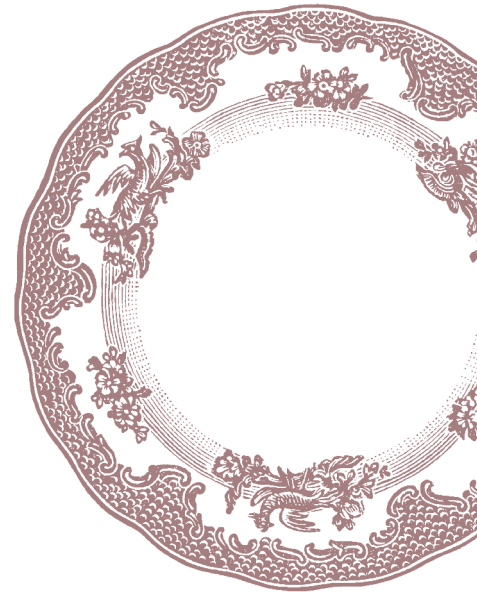
TOMATO FONDUE CRISPY SAGE, AGED PARMESAN



FISH OF THE DAY

BEEF CHEEK BOURGUIGNON

BUTTERY SCALLION MASHED POTATO



DESSERTS

BUTTERMILK PANNA COTTA

POACHED RHUBARB, PRALINE CRUMBLE, RHUBARB SYRUP

DARK CHOCOLATE GANACHE

FRESH RASPBERRY COULIS, FRENCH VANILLA ICE CREAM,
CHOCOLATE FEUILLETINE BISCUITS

COMPRESSED IRISH STRAWBERRIES

ELDERFLOWER LIQUEUR WHIPPED CREAM, CRUSHED MERINGUE

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.