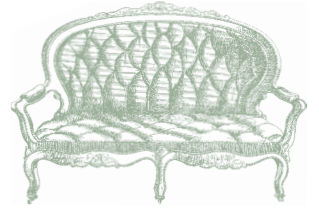


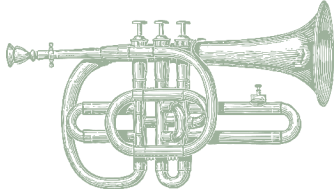


LUNCH SET MENU

3 COURSE €59 + 12.5% SERVICE CHARGE



STARTERS



TODAY'S SOUP

HOMEMADE BROWN BREAD

BRAISED IRISH BEEF & CHEESE CROQUETTES

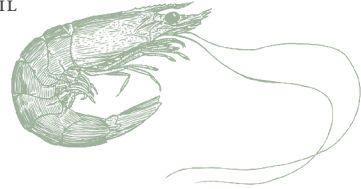
CONFIT GARLIC & PARSLEY AIOLI

BURRATA

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

GARLIC PRAWNS

HOUSEMADE FOCACCIA



MAINS



CRISP CHICKEN PARMIGIANA

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

IRISH STRIPLOIN STEAK DIANE

BRANDY, MUSHROOMS, CREAM AND SHALLOTS

UPGRADE TO FILLET €15

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE, AGED PARMESAN



FISH OF THE DAY



DESSERTS

BUTTERMILK PANNA COTTA

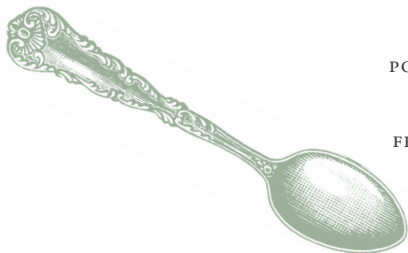
POACHED RHUBARB, PRALINE CRUMBLE, RHUBARB SYRUP

DARK CHOCOLATE GANACHE

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

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.