



MAIN EVENT

**Monkfish tail, baked baby beets, spiced duck,
truffled celeriac (GF) €28**

**Beef blade, horseradish mash, pearl onion,
chanterelles, smoked bacon bourguignon (GF)
€23**

**Wild venison, haunch, shallot purée, shank,
pistachio & pain d'Epice crumb €25**

**Pan fried salmon, white polenta mousse,
crispy crab cake, spinach, black olive €25**

**Pork fillet, salt baked purple carrot, black
pudding croquette, parsnip purée, golden
apple confit €21**

**Vegan cottage pie, cauliflower mince, root
vegetables (GF) €18**

**8 oz aged Rib Eye steak, king oyster
mushroom, tomato & oxtail chilli (GF) €26**

Choice of sauces:

*Béarnaise, Peppercorn & brandy, roast garlic
& shallot*

SIDES €3.50

Braised red cabbage

**Baked shredded turnip, savoury granola crumble
Colcannon**

Chips, roast garlic aioli

Rocket and quinoa salad

Service charge of 10% is added to all groups of 6 & over

****A full allergy listing is kept in our allergy listing folder at
the bar, please ask your waiter for this information if you
require it***

*Please check your dietary requirement with our waiters. We
may be able to alter the dish to suit your needs.*



The Loft
Brasserie