



MAIN EVENT

Pork fillet, apple & shoulder faggot, spring cabbage, almond Toulouse sausage croquette (GF) €25

Monkfish, Parma ham, truffled Jerusalem artichoke purée, purple sprouting broccoli, brown butter aioli (GF) €29

Beef Blade, salt baked purple carrot, tarragon mash, gingerbread crumb €25

Pan fried salmon, red pepper, surf clams, leek & butter sauce, dried olive €26

Seared Duck breast, spiced confit leg, rhubarb, black garlic, saffron gratin (GF) €27

Cider glazed celeriac, potato fondant, asparagus, baby carrots, creamy pepper sauce (GF) (V) €18

8 oz aged Rib Eye steak, grilled asparagus, Lyonnaise onions (GF) €28

**Choice of sauces:
Béarnaise, Peppercorn & brandy, roast garlic & shallot**

SIDES €3.95

**Macaroni & cheese
Baked shredded turnip, granola crumble
Colcannon
Chips, homemade ketchup
Greek 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.

