



## MAIN EVENT

Lamp rump, charred shallot, lamb sausage roll, brown sauce, pea, grilled vine tomato  
€28

Pan fried salmon, smoked red pepper purée, chorizo arancini, yellow pepper peperonata  
€26

Pork fillet, tomato & chilli, crisp ham hock, parsnip & Dijon  
€25

Halibut, tomato dashi, smoked eel, fennel, black garlic, poached grape  
€29

Seared Duck breast, pressed leg with pistachio, savoy cabbage, smoked bacon, garlic gratin  
€27

Vegan chilli, sweetcorn, lime & cashew cream, roast sweet potato (GF) (V)  
€18

8 oz aged Rib Eye steak, steamed greens, Lyonnaise onions (GF) €28

*Choice of sauces:*

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

**SIDES** €3.95

Baked cannellini beans, smoked bacon & parmesan Colcannon

Chips, homemade ketchup

Summer rocket salad

Baked shredded turnip, granola crumble

*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*

