



Prosecco on arrival

## TO START

Burrata  
Pesto, green olives, pine nuts, basil & homemade focaccia

Goatsbridge smoked trout mousse  
With brown bread, pickled cucumber and dill

Pork belly  
Our smoked sticky pork belly, pickled red cabbage slaw

Celeriac soup  
Truffle crème fraiche served with house baked focaccia

## MAINS

Roasted Salmon  
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

Coal Roasted Rare Breed Pork Rib Eye  
carrot puree, baby carrots, buttered kale and rosemary & chicken jus

Manor Farm cornfed Rotisserie half chicken  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Gnocchi Cacio e Pepe (Vegetarian)  
Pecorino cheese, cracked black pepper, courgette ribbons, baby green olives, Italian parsley, extra virgin olive oil

8oz Sirloin  
peppercorn sauce with skinny fries (€5 supplement)

## ON THE BOARD

CHATEAUBRIAND 500g serves 2 €18pp supplement

RIB ON THE BONE 1kg serves 2 €22pp supplement

PICANHA 600g with chimichuri serves 2 €12pp supplement

## SIDES

Skinny fries €5.75

Green beans & broccoli €5.75  
with mustard & honey

Creamed potatoes €5.75

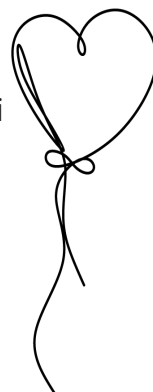
Onion rings €5.75  
with spring onion and creme fraiche aioli

## DESSERTS

Chocolate brownie  
cherry sorbet and chocolate sauce

Steamed orange cake  
chantilly cream and double vanilla custard

Creme brulee  
blackberry sorbet



€55 per person , 12.5% service charge applies

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.