



STARTERS

Roasted pepper & tomato soup
creme fraiche and chives

Chicken & duck liver parfait
topped with truffle butter, served
with grape chutney & toasted
brioche

MAINS

Stuffed crispy pork belly, roasted potatoes, seasonal vegetables, onion gravy,
apple sauce

Seabream, romesco sauce, grilled red pepper, capers, courgette, toasted
almonds and pickled shallots, served with baby potatoes with soft herb
mayonnaise

Vegan nut roast celeriac fondant cooked in vegetable bullion, mushroom
gravy & roasted hazelnut

DESSERT

Tiramisu
with layer of milk chocolate
mousse and grated hazelnuts

Creme brulee
with blackberry sorbet

€35 FOR 3 COURSES | €28 FOR 2 COURSES

Please ask a member of staff if you need additional information on food allergens.

12.5% service charge applies for parties of 6 and more