



GROUP LUNCH

2-courses €29 | 3-courses €34

TO START

Roasted red pepper and tomato soup
Crème fraîche and homemade garlic & rosemary focaccia

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

Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

MAINS

Grilled Sea bream
romesco sauce, grilled red pepper, capers, courgette,
toasted almonds and pickled shallots

Pork & leek sausage
creamy mash potatoes, onion gravy, crispy onion and chives

Burger
honey roasted garlic mayonnaise, cheese, onion ring, in a
roasted onion brioche bun with skinny fries

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

Rump of beef
skinny fries and seasonal salad (€5 supplement)

EXTRAS

Green beans & broccoli
with mustard & honey €5.50

Creamed potatoes €5.50

Baby potatoes
with soft herbs mayonnaise €5.50

Skinny fries €5.50

DESSERTS

Warm chocolate brownie
sea salt flakes, warm chocolate sauce
& homemade hazelnut brittle ice cream

Crème brûlée
blackberry sorbet

POST DINNER DRINKS

Cherry boom €12.90
Captain Morgan, lime juice, Luxardo,
cherry syrup, cranberry juice, bitters,
egg whites

Galaxy 66 €13.80
Fresh muddle blackberries, mezcal,
lime juice, agave syrup

Autumn Mule €13.80
Bulleit, xante liqueur, frangelico, lemon
juice, rich syrup top up ginger beer

Coffee Negroni €13.80
Classic negroni with coffee liqueur