



# F · E · S · T · I · V · E

## DINNER MENU

13 NOVEMBER - 31 DECEMBER 2025

THREE COURSES €79



### STARTERS

#### SOUP OF THE DAY

Always Seasonal

#### CHICKEN & MUSHROOM VOL-AU-VENT

Puff Pastry, Wild Mushrooms, Truffle Sauce, Frisée

#### DRESSED WEST CORK CRAB

Chilli, Lemon, Chervil, Mayonnaise, Sweet Pickle, Soda Bread

#### HOMEMADE CHICKEN LIVER PATE

Cranberries, Brioche

#### CREAMY BURRATA

Roasted Beetroot, Saffron & Orange Dressing, Walnuts, Watercress V

### MAINS

#### PAT MCLOUGHLIN'S AGED FILLET STEAK

Irish Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress, Chips

#### ROAST CHICKEN BREAST

Homemade Sausage, Caramelised Parsnip Purée, Cranberries, Gravy, Chips

#### FESTIVE MARKET FISH

Always Seasonal

#### WILD MUSHROOM RAVIOLI

White Port & Truffle Butter, Roasted Mushrooms, Aged Parmesan V

#### CHARRED TOFU SKEWERS

KSpiced Tahini Roasted Aubergine, Mint Yoghurt, Toasted Dukkah,  
House Flat Bread Vg

#### PAN ROASTED IRISH DUCK BREAST

Braised Red Cabbage, Fondant Potato, Sea Buckthorn Berries, Gravy

### DESSERTS

#### STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

#### VANILLA PANNA COTTA

Clementine, Cointreau & Honey Syrup, Pistachio Praline

#### IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

#### CHOCOLATE MOUSSE

Whipped Cream, Honeycomb, Chocolate Chardsm

V — Vegetarian | Vg — Vegan

Vgo — Vegan option

Subject to availability; non-alcoholic alternatives available. Optional 12.5% service charge is added to tables of 8+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.