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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 MOUSSEE

Whipped Cream, Honeycomb, Chocolate Chards

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.