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LUNCH MENU

13 NOVEMBER - 31 DECEMBER 2025

THREE COURSES €59



STARTERS

SOUP OF THE DAY

Always Seasonal

6 HR BRAISED BEEF TORTELLINI

Bone Marrow Butter, Gremolata, Aged Parmesan

FESTIVE PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Smoked Salmon, Gem Lettuce

CREAMY BURRATA

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

MAINS

CONFIT DUCK LEG

Braised Red Cabbage, Fondant Potato, Apple Sauce, Gravy

ROAST CHICKEN BREAST

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

STEAK FRITES

Pat McLoughlin's Sirloin, Chips, Sticky Onions, Watercress, Garlic Butter
(upgrade to Fillet Steak with Peppercorn Sauce for €10 supplement)

FESTIVE MARKET FISH

Always Seasonal

WILD MUSHROOM RAVIOLI

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

CHARRED TOFU SKEWERS

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

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

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.