



SET DINNER MENU

TWO COURSES €59 / THREE COURSES €69

STARTERS

SOUP OF THE DAY

Always Seasonal

CHICKEN VOL-AU-VENT

Puff Pastry, Wild Mushrooms, Truffle Sauce, Pea Shoot Salad

DRESSED WEST CORK CRAB

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

PRAWN COCKTAIL

Marie Rose Sauce, Prawns, Cucumber, Gem Lettuce, Brown Bread

CREAMY BURRATA

Heritage Tomatoes, Strawberries, Basil, Aged Parmesan, Pangrattato V

MAINS

PAT MCLOUGHLIN'S FILLET STEAK

Pat McLoughlin's Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress

ROAST CHICKEN SUPRÊME

Trevor's Mustard Sauce, Sautéed Spinach, Peas & Pearl Onions

MARKET FISH

Always Seasonal

SUMMER RAVIOLI

Ricotta-Filled Pasta, Peas, Fresh Mint & Lemon Butter Sauce, Pecorino 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

Irish Strawberries, St. Germain Liqueur, Pink Peppercorns, Pistachio Praline

KILLEEN GOAT'S CHEESE-PORTUMNA CO. GALWAY

Quince, Pear, Crackers

CHOCOLATE MOUSSE

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.