



SET LUNCH MENU

TWO COURSES €45 / THREE COURSES €55

STARTERS

SOUP OF THE DAY

Always Seasonal

6 HR BRAISED BEEF TORTELINI

Bone Marrow Butter, Gremolata, Aged Parmesan

PRAWN COCKTAIL

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

CREAMY BURRATA

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

MAINS

ROAST CHICKEN SUPRÊME

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

STEAK FRITES

Irish Sirloin Steak, Chips, Sticky Onions, Watercress, Garlic Butter
(upgrade to Fillet Steak for €10 supplement)

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 Pralinene

KILLEEN GOAT'S CHEESE - PORTUMNA CO. GALWAY

Quince, 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.