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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

Creme Fraiche, Herbs V

WEST CORK CRAB

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

HOMEMADE CHICKEN LIVER PATE

Cranberries, Brioche

BURRATA

Roasted Heritage Squash, Pumpkin Oil, Rosemary V

MAINS

PAT MCLOUGHLIN'S AGED FILLET STEAK

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

ROAST CHICKEN

Porcini Cream, Truffle, Hazelnuts, Fondant Potato

FESTIVE MARKET FISH

Always Seasonal

PUMPKIN RAVIOLI

Heritage Squash, Sage Butter, Amaretti, Herb Oil V

CHARRED TOFU SKEWERS

Kashmiri Spice, Tahini Roasted Aubergine, Harissa Yoghurt Vg

PAN ROASTED IRISH DUCK BREAST

Braised Red Cabbage, Fondant Potato, Apple Sauce, Gravy

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

VANILLA PANNA COTTA

Ginger Crumb

IRISH CHEESE SELECTION

Quince Jelly, Pear, Crackers

GIANT PROFITEROLE

Chocolate Mousse, Vanilla Cream, Salted Caramel Ice Cream

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.