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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

BURRATA

Roasted Heritage Squash, Pumpkin Oil, Rosemary V

MAINS

CONFIT DUCK LEG

Braised Red Cabbage, Fondant Potato, Apple Sauce, Gravy

ROAST CHICKEN

Mushroom Sauce, Truffle, Hazelnuts, Fondant Potato

STEAK FRITES

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

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

DESSERTS

STICKY TOFFEE PUDDING

Vanilla Ice-Cream, Toffee Sauce

VANILLA PANNA COTTA

Ginger Crumb

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.