

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
19.95



Three courses
24.95

Picked white crab

Watermelon, avocado, radish and coriander

Ham hock croquette

Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

Roast pumpkin soup

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

MAINS

Roasted butternut

Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa sauce and coriander dressing

Cod goujons

Tartare sauce and thick cut chips

Roasted chicken breast

Olive oil mashed potato, watercress and Bourguignon sauce

Steak, garlic butter and chips

Chargrilled minute steak, garlic butter, chips and watercress
€4.50 supplement

SIDES

Peas, sugar snaps and baby shoots 3.95

Chips 4.50

Truffle and Parmesan chips 5.50

Olive oil mashed potato 4.50

Jasmine rice with toasted sesame 4.50

Green beans and roasted almonds 4.75

Herbed green salad 3.95

Creamed spinach, toasted 4.75

pine nuts and grated Parmesan

Sprouting broccoli, lemon oil and sea salt 4.50

San Marzanino tomato and basil salad with Pedro Ximenez dressing 4.75

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing 4.50

DESSERTS

Vanilla ice cream

Served with warm salted caramel sauce

Cashel blue

An Irish cheese from Tipperary region, served with rye crackers, apple and celery

Blackberry panna cotta

Set vanilla cream with blackberries

A discretionary optional service charge of 12.5% will be added to your bill on tables of five and above .

Allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

Consuming raw or undercooked meals may increase your risk of foodborne illness.