

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
19.95



Three courses
24.95

Mini fishcake

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

Cream of

cauliflower soup

Served with crumbled Stilton, capers and parsley

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and toast

MAINS

Wild mushroom risotto

Toasted pine nuts with sage and a rocket salad

Baked salmon fillet

Asian glaze, jasmine rice, pak choi and radish

Roasted chicken breast

Peas, sugar snaps and tarragon cream 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	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Chips	4.50	Sprouting broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	4.75
Olive oil mashed potato	4.50	Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	4.50
Jasmine rice with toasted sesame	4.50		
Green beans and roasted almonds	4.75		
Herbed green salad	3.95		

DESSERTS

Yoghurt sorbet

With a strawberry sauce and shortbread

Cahill's Porter

Vintage Cheddar cheese marbled with Porter, served with rye crackers, apple and celery

Cherry panna cotta

Set vanilla cream with cherries

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.