

# Dinner Menu

## Quail Assiette

Served with Pork Croquets & Quail Egg in a Kataifi Nest with Quail Jus  
(1,2,3a,9,10)

## Harissa Prawns

Served with Sourdough Bread & Fried Capers  
(3a,4,8,9)

## Roast Beetroot Carpaccio

Served with Capers, Citrus Dressing, Parmesan & Balsamic Reduction  
(1)

## 16 Hour Slow Cooked Pork Belly

Served with Celeriac Remoulade, Pomegranate & Mint Salsa,  
(1,2,5,9)

## Goat Cheese & Sundried Tomato Arancini

Served with Napoli Sauce  
(1,2,3a,9,10)

## Tom Yum Soup

Hot & Sour Pork Soup  
(2,3a,9)



## 10Oz Sirloin Steak

Served with Portobello Mushroom & Chimichurri (*Supplement €10.50*)  
(2,9)

## Gin Cured Grilled Salmon

Served with Broccoli, Béarnaise Sauce & Citrus Aioli  
(1,2,4,7,8,9,10)

## Beef Brisket

Served with Potato Cake, Broad Bean & Wholegrain Mustard Sauce  
(1,2,9,10)

## Moroccan Style Vegetable Tagine

Served with Cous Cous & Chickpeas  
(2)

## Braised lamb Shank

Served with Risotto Milanese  
(1,2,9)

## Grilled Lemon Sole

Finished with Capers Butter  
(1,4,7,8,9)



## Tiramisu

(1,3a,9,10)

## Fresh Fruit Pavlova Nest

(1,10)

## Baked Alaska

(1,3a,10)

## Sticky Toffee Pudding

Served with Butterscotch Sauce  
(1,3a,10)

Vegetarian and gluten free options are available upon request.

### Allergen Guide:

1-Milk 2-Celery 3-Gluten: a-Wheat b-Rye c-Barley d-Oat 4-Fish 5-Mustard 6-Nut: a-Walnut b-Almond c-Pistachio d-Pecan e-Macadamia f-Hazelnut g-Brazil Nut h-Pine Nut i-Cashew 7-Crustaceans 8-Molluscs 9-Sulphites 10-Egg 11-Soy 12-Sesame Seed 13- Lupin. Please note all our ingredients may contain allergens.