



Dinner Menu

French Onion Soup

Served with Gruyere Cheese Toast

(1,2,3a,9)

Harissa Prawns Sourdough Bread, Fried Capers

(3a,4,8,9)

Crispy Pork Belly

Apple Puree and Dukkha

(2,6a,9,12)

Beetroot Carpaccio

Capers, Citrus Oil, Parmesan and Cress Salad

(1,9,12)

Duck Rillettes and Port Reduction

(3a,6c,6f,9)



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

14-Peanut

Main Course

10 oz Rib Eye Steak (€10.50 Supplement)

Chimichurri, Bone Marrow and Baked Potato

(1,9)

Fillet of Sea Bass

Baby Potato, Rocket, Sundried Tomato and Parsley Oil

(4,9)

Carbonara

Guanciale, Pecorino Romano and Cured Egg Yolk

(1,3a,10)

Potato Gnocchi

Mushroom, Spinach, Cherry Tomato, Pecorino

and Creamy Tomato Sauce

(1,3a,6,9,10)

Leg of Lamb Fillet

Parsley Emulsion, Confit Garlic Mash and Lamb Jus

(1,9)

Prawn Bisque Risotto

Crab, Apple and Celery

(1,4,7,8,9)

Desserts

Chocolate Tart

Chocolate Texture, Rich Dark Chocolate Tart, Chocolate Mousse
& Chocolate Ice Cream

(1,3a,9)

Deconstructed Lemon Tart

(1,3a,10)

Cannelloni Pasta

Goat Cheese, Honey, Strawberry Compote and Chestnut Ice Cream

(1,6,10)

Fresh Fruits Mille-Feuille

(1,3a,10)

Artisan Cheese Board

(1,2,3,3a,3b,3d,6)