

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)

100Z 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.