



# SET MENU



77 grand parade, cork Tel | 021 422 4040 stalk us | f @ t

**SET MENU**

## **STARTERS**

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**PRAWNS PIL PIL** - prawns, garlic, chilli, tomato, crusty bread

**STICKY PORK RIBS** ☉ - spiced demerara glaze or honey bbq

**HERB & LIME GOATS CHEESE MOUSSE** ♻️ - honey roasted beetroot, crispy crostini

**BUFFALO OR BBQ WINGS** ☉ - blue cheese dip, fresh celery stalks. choose mild, wild, suicidal, insane or honey bbq

## **MAINS**

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**AMERICAN CLASSIC** - melted cheese, streaky bacon, sautéed mushrooms & onions

**WARM THAI BEEF SALAD** ☉ - marinated beef, green leaf, rocket, spring onion, chilli, toasted sesame seeds, thai lime dressing

**OVEN ROASTED SALMON** ☉ - stir fry dukkah veg, almondine potatoes, lemon dill crème fraiche

**STUFFED IRISH CHICKEN BREAST** ☉ - apricot, peppers, feta cheese, steamed green veg, creamed potatoes, red onion tomato salsa

**MOROCCAN VEGETARIAN TAGINE** ♻️ - spiced braised veg, pearl cous cous, coriander chilli yogurt

**8oz FILLET** ☉ **€5 supplement** - served with glazed asparagus, oven roasted vine tomato, wild mushroom, duck fat fondant potato & choice of sauce

## **DESSERT**

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**WHITE CHOCOLATE & RASPBERRY MERINGUE ROULADE** ☉ - warm fruit compote, whipped cream

**GLAZED LEMON TART** - raspberry coulis, crème chantilly

**SELECTION OF GLEOWN ICE CREAMS** ☉ - selection of glenown ice creams from Fermoy

# **€35**

\*10% service charge applied to groups of 12 or more.

all 14 allergens are in our kitchen. if you have an allergy please notify your server.

☉ - coeliac friendly. indicates that no products containing gluten are used in the recipe however we cannot guarantee that it is gluten free due to potential cross contamination

♻️ - vegetarian