



# SET MENU



## APPETIZERS

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**POTATO, LEEK & THYME SOUP** crusty bread

**MUSHROOM ARANCINI** ① aioli, rocket & parmesan

**SALT & CHILLI SQUID** ② lime aioli & chilli jam

**HAM HOCK TERRINE** pickle, chutney & sourdough

**BUFFALO OR BBQ WINGS** ② blue cheese dip, fresh celery stalks. mild, wild, suicidal, insane or honey BBQ

**CHICKEN TENDERS** crispy chicken fillet, mild, wild, suicidal, insane with blue cheese or BBQ dip

## MAINS

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**BRAISED BEEF FEATHER BLADE** creamed potato, roast carrots, red wine jus

**AGED IRISH SIRLOIN STEAK** ② portobello mushroom, onions, pepper sauce & real potato fries  
*€5 supplement*

**LEMON & THYME CHICKEN** ② creamed potato, buttered leeks, bacon & mushroom sauce

**PAN SEARED SALMON** sauteed kale, chickpea & chorizo ragout

**GRILLED CAULIFLOWER STEAK** ① raisins, shallots, scallions & curried cauliflower puree

**BEYOND MEAT BURGER** ① plant based burger patty, no soy, cheese & SoHo burger sauce

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

## DESSERTS

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### TRIO OF DESSERTS

**CHOCOLATE MOUSSE** salted caramel, amoretti

**LEMON CHEESECAKE** fruit compote & whipped cream

**VANILLA PANNA COTTA** cranberry compote, short bread crumb

# €39.95

\*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.

② - 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

① - vegetarian.