



EARLY WEEK MENU



APPETISERS

Summer Salad ^{ve}

Organic leaves, grilled artichoke, broccoli, roast butternut squash, goat's cheese mousse, spiced miso dressing. 6, 8, 10, 11, 12

Grilled Chicken Thigh

Tempura padron pepper, water cress salad, spicy green pepper chutney. 1, 3, 9, 12

Spicy Prawns

Homemade chilli & garlic tomato oil, cherry tomatoes, grilled sourdough bread. 1, 2, 8, 12

Buffalo or BBQ Wings ^c

Blue cheese dip, fresh celery stalks. mild, wild, suicidal, insane or honey BBQ. 3, 8, 9, 12

MAINS

Bacon & Cheese Angus Burger

Homemade brioche, smoked bacon, mature cheddar, baby gem, tomato, onions and garlic aioli. 3, 8, 9, 12

Roast Chicken Breast ^c

Fondant potato, roast butternut squash puree, roast baby carrots, sautéed broccoli, thyme sauce. 9, 12

Fish & Chips

Beer batter, pea puree, tartar sauce. 1, 4, 8, 10, 12

Vegan Calamarata Alla Norma ^{ve}

Roast eggplant puree sundried tomato, vegan parmesan cream, and basil chips. 1, 12

Centre Cut Sirloin Steak (+€5 supplement) ^c

Charred oyster mushroom, tobacco onion, spinach, fries or mash & choice of peppercorn 8, 9, 12, garlic butter 9, 12 or red wine jus 9, 12

DESSERT

Chocolate Sundae ^v ^c

Chocolate brownie, vanilla ice cream, caramel & chocolate sauce, fresh cream & almond nibs. 1, 3, 8, 12

Kinder Bueno Cheesecake ^v

Hazelnut praline. 1, 3, 7, 8, 12

2 Courses €25 | 3 Courses €30

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

{^v - Vegetarian} {^c - Coeliac} {^{ve} - Vegan}

Allergen Guide | 1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Nuts | 8. Dairy | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphur Dioxide/Sulphites | 13. Lupin | 14. Molluscs