

Group Menu A @ €35 + 10% Service Charge
{Not Available On Friday After 7PM Or On Saturday}

TO START

Caesar Salad, Parmesan Foam, Prosciutto Crumb

Pulled Pork & Wild Mushroom Ravioli, Sage Butter

Ardsallagh Goats Cheese, Beetroot And Walnut Salad

Spiced Butternut Squash Soup, Almond Cream

Steamed Galway Mussels, Shellfish Veloute, Garlic Crumb

MAIN COURSE

Crispy Skinned Irish Salmon, Risotto Nero, Crab Butter

Millefeuille Of Aubergine, Butternut, Tomato & Red Pepper

Roast Free Chicken Breast, Poached Egg Ravioli,
Roast Root Vegetables, Mederia & Pickled Wild Mushrooms

Pan Fried Cod Meuniere, Chorizo & Butterbeans

Braised Beef, Kale, Roast Salsify, Beef Gravy

DESSERT

Vanilla Rice Pudding, Prunes In Armagnac

Warm Chocolate Pot, Honeycomb, Vanilla Ice Cream

Lemon & Lime Mousse, Spiced Carrot Cake, Berries

Group Menu B @ €50 + 10% Service Charge

TO START

Chestnut Mushroom & Mederia Soup, Cep Cream

Caesar Salad, Parmesan Foam, Prosciutto Crumb

Steamed Galway Mussels, Shellfish Veloute, Garlic Crumb

Fig Tart, Whipped Ardsallagh Goats Cheese,
Organic Beetroot, Purslane Salad, Spiced Butternut

Pate Of Chicken Liver And Foie Gras, Toasted Brioche

Dingle Crab & Smoked Salmon Salad, Marie Rose

MAIN COURSE

Fillet Of Beef, Three Mushroom Variations, Bearnaise

Pan Roasted Monkfish, Chorizo & Butterbeans,
Dublin Bay Prawns, Sauce Meuniere

Free Range Chicken Breast, Roast Vegetables, Poached Egg
Ravioli, Pickled Chanterelle & Mederia Sauce

Crispy Skinned Irish Salmon, Risotto Nero, Crab Butter

Wild Irish Venison Loin, Pistachio Crust, Celeriac Puree,
Blackberries & Chestnuts, Port Wine Sauce

DESSERT

Your Choice From Our A La Carte

