Wednesdays & Thursdays all night, Friday 5pm to 6pm



2 courses €37 3 courses €40

Pre-Dinner Cocktails:

Hellfire club Tequila, pineapple, vanilla, lime &tabasco (3,12) €18
Old fashioned Bulleit Bourbon, agave, orange & Angostura bitters (12) €14
Passion fruit martini Vodka, Passoa, Passion fruit, lime, Vanilla Sugar (3,12) €18
Hugo Prosecco, Elderflower, lemon & mint (12) €13

Starters:

Slow braised Pork belly, pickled red cabbage, bay leaf Jus (7)
Creamed Goat Cheese Mousse(V) plum relish, hazelnut crumb, rocket salad (7,8)
Hake Tempura, caper & chilli dressing, fennel salad (1,3,4,10)
Soup du jour (1WH,7,9)

Mains:

Pan-roast Chicken Supreme

Truffles & mushroom tortellini, baked beetroot, carrot cream & truffle Jus (1,3,4,7,12)

Chargrilled Seabass fillet

Smoked Haddock beignets, sweet corn, sundried tomato, beurre blanc, lavage oil (4,7,12)

Char-grilled 28-day aged Irish Striploin of beef 10oz.+€9

Roasted cherry tomato on the vine, truffle egg yolk cream, French fries & Pepper sauce. (7,12)

Beetroot & Potato Gnocchi (V)

Velvety butternut squash puree, crunchy walnut, parmesan foam (1,7,8V)

-Vegan option available (ask you server)-

Side orders

Truffle & Parmesan fries (1WH3,7) €7
Sauteed green vegetable garlic & lemon €6
Skinny Fries (1WH,7) €6

Onion Rings (1WH,3,7) €6 House salad (10) €6 Creamed Mash (7) €6

Desserts

Baked Chocolate Fondant, coconut sorbet (1WH,3,7,8PE)

Panna Cotta, lemon curd, wild berry compote & raspberry sorbet (7)

Trio Of Homemade ice cream & Sorbet (1,7,8)

Baileys Affogato, vanilla ice cream, coffee & baileys cream (3,7,12) +€3

Selection of Irish & French cheese, fruit & crackers (1WH,7,8A) +€3

Allergens: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybean; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame; 12 Sulphites; 13 Lupin; 14 Mollusks. (V) Vegetarian.

CEREALS: WH Wheat, O Oats, B Barley, R Rye.

NUTS: A Almonds, W Walnuts, P Peanut, PI Pistachio, CA Cashew, CH Chestnuts, Pe Pecan.

Nuts are used in our kitchen - hence all products may contain traces of nuts. All deep-fried products, including chips may contain traces of gluten from previous products.

Our Suppliers: Swans on the Green, Nicks Fish, La Rousse, Redmonds fine foods, Doyle meats. 10 % Service charge applies to all parties of 10 or more, All gratuities & service charges go to employees.