

WEEKEND SET MENU

Starters

Bouchon Summer Salad

Avocado, confit tomato, pinenuts, wasabi & sesame (8,10,12, Vegan)

Macroom Buffalo Mozzarella

Roast red pepper, olive tapenade (7,10)

Smoked Haddock Beignets

garden pea and fennel salad, horseradish emulsion (1,3,4,7,12)

Slow Cooked Duck Leg Confit

Green apple compote, celeriac remoulade (2,3.7.10.12)

Mains

Grilled Chicken Supreme

Herbs, lemon, garlic yogurt, roast figs, mango sauce, creamy mash (7)

Grilled Hake with Gambas

Fennel & dill, citrus salad, prawn bisque and crispy potatoes (2,4,7,9,12)

Char-Grilled 28-Day Aged Irish Striploin steak 10oz +9

Asparagus, cherry tomato, French fries & pepper sauce (7,12)

Grilled Halloumi and Tempura Paneer

Raspberry salad, pistachio & blueberry sauce, sweet potato fries (1,7,8v)

-Vegan Option Available (Ask your Server)

All main courses are served with seasonal vegetable

Desserts

Baked Chocolate Fondant, Vanilla Ice cream (1wh,3,7,8pe)
Panna Cotta, Sallins strawberry, Passion fruit ice cream (7)
Trio of Homemade Ice Cream & Sorbet (1,7,8)
Selection Of Irish & French Cheese Fruit & Crackers (1wh,7,8a)

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.