

GOURMET FOOD PARLOUR

2 Course €29 | 3 Course €34

Starters

Chicken Wings

Louisiana chicken wings, celery sticks, blue cheese aioli
[1.1, 4, 5, 8, 10, 11, 12, 14]

Herb-Crusted Tipperary Brie

Panko and herb-coated Tipperary Brie, apricot & fig preserve, toasted sourdough, spiced walnut crumble
[1.1, 4, 5, 8, 10, 11, 12, 14]

Roasted Red Pepper Hummus

Smoked paprika, artichoke hearts, olives, roasted chickpeas, garlic-crusted sourdough
[1.1, 11,] [VE] [GF] option available

Homemade Crispy Calamari

Lightly fried calamari, nduja aioli
[1.1, 4, 5, 8, 10]

Main Course

Slow-Braised Irish Beef

Feather blade braised in red wine, creamy mash, black sesame French beans, glazed heritage carrots, rich port jus
[4, 8, 10, 11, 12, 14]

Chicken Supreme

Lemon & garlic roasted chicken supreme, creamy mash, charred tenderstem broccoli, smoked bacon & leek cream sauce
[4, 8, 12, 14]

GFP Smash Burger

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries
[1.1, 4, 5, 8, 10]

Wild Mushrooms Bourguignon

Wild Mushrooms and porcini bourguignon, potato gnocchi
[1.1, 8, 12] [V]

100Z RIB EYE STEAK

Creamy mash, grilled portobello mushroom, asparagus, onion rings. Jamson peppercorn sauce, garlic Irish butter.
[1.1, 4, 10, 12]
€8 Supplement

Desserts

Please ask your server

Early Bird Menu





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Early Bird Menu

ALLERGEN KEY

The above MENU contains allergens, as indicated in the key below.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens the contain.