

Dinner

TWO COURSE €25 | THREE COURSE €30

TO START

Soup of the day [V] [15]

Brandy & thyme chicken liver pâté, sourdough toast, cranberry jus [1,5,12,14]

Goats' cheese bonbons, candied beetroot, beetroot purée, rocket, grapefruit & honey drizzle [V] [1,4,5,8,11]

Spicy buffalo or sticky bourbon chicken wings, celery sticks [1,4,5,8,9,10,11,12,14]

TO FOLLOW

Irish Hereford beef burger, streaky hickory bacon, Dubliner cheddar, lettuce, beef tomato, tomato relish, garlic aioli, rustic fries [1,4,5,10,12]

Maple & sesame salmon, citrus infused lentils, crispy kale, garlic & rosemary roast baby potatoes [4,6,8,14]

Pear & three cheese fiocchi, tarragon prosecco cream, toasted hazelnuts [V] [add chorizo €2] [1,4,5]

Roast turkey, baked ham, thyme & onion stuffing, honey roast carrots, bacon & sprouts, creamy mashed potato, cranberry jus [1,4]

10oz ribeye steak, Portobello mushroom, tobacco onions, garlic & rosemary roast potatoes [€5 supplement] [1,4,5,12]

TO FINISH

Nutella cheesecake [1,2,3,4,5]

Caramel & pecan brownie [1,2,4,5,15]

Carrot & walnut cake [GF] [2,4,5]

Christmas pudding & crème Anglaise [1,4,5]

ALLERGEN KEYS

1. Gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Shellfish/crustaceans
8. Soybeans 9. Molluscs 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide
13. Lupin 14. Celery 15. Varies (Please ask your server)