

GOURMET FOOD PARLOUR

SAMPLE

- dinner set menu -

2 COURSES €24.00 | 3 COURSES €30.00

starters

BEEF & CHORIZO MEATBALLS

Rich Marinara sauce, rustic breads, parmesan shavings [1,4,5,10,12,14]

SALT & PEPPER SQUID

Chipotle aioli [1,4,5,7,8]

FALAFEL PLATE

Toasted falafel balls, hummus, roast beets, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds & rocket [VE] [GF]

SPICY BUFFALO OR STICKY BOURBON WINGS

Celery sticks & Cashel blue cheese or chipotle aioli [1,4,5,8,9,10,11,12,14]

main courses

FISH N' CHIPS

Fresh hake, hand cut chips, seaweed aioli [4,6,7,12]

CHICKEN & CHORIZO PENNE PASTA

Sundried tomato & shallot prosecco cream, parmesan & rocket, rustic garlic bread [1,4,12]

IRISH HEREFORD BEEF BURGER

Streaky hickory bacon, Dubliner cheddar, lettuce, beef tomato, gherkin, tomato relish, brioche bun, rustic fries [1,4,5,10,12] Please allow 15 minutes

SWEET POTATO, COURGETTE & PEPPER OR CHICKEN THAI RED CURRY

Steamed basmati rice [VE] [GF] [8,14]

10oz RIB-EYE STEAK

Seasonal greens, peppercorn sauce or garlic butter, choice of mash or rustic fries [1,4,5,12] + €8 supplement
Add: garlic prawns [7] + €6

desserts

CARAMEL & PECAN BROWNIE

Vanilla ice-cream [1,2,4,5,15]

WARM APPLE & CINNAMON CRUMBLE

Vanilla ice-cream [1,2,4,5,15]

NUTELLA CHEESECAKE [1,2,3,4,5,8]

- allergen keys -

1. Contains 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)