



SET MENU

Food by Gourmet Food Parlour

€30pp

TO START

Soup of the Day with artisan bread
Salt & Pepper Calamari with citrus aioli
Spicy Buffalo Wings with blue cheese dip
Vegan Oatballs with rich marinara sauce, rustic breads

TO FOLLOW

Fisherman's Pie - Cod, salmon, prawn, chive cream, citrus parmesan crumb, citrus superfood salad, rustic bread
Irish Hereford Beef Burger with Dubliner cheddar, crisp pancetta, lettuce, baby pickled gherkin, tomato & chipotle aioli, rustic fries
Tofu in a lime, coconut & chilli sauce, basmati rice [VE]
10oz Sirloin Steak with sprouting broccoli, creamy mash or rustic fries, pepper sauce or garlic butter +€8 supplement

TO FINISH

Warm Berry & Apple Crumble with vanilla bean ice cream
Ferrero Roche Cheesecake
Salted Caramel Roulade
Raspberry & Almond Tart [VE]

COFFEES

Espresso **2.5** Double espresso **2.75** Americano **2.7** Cappuccino **2.9** Macchiato **2.5** Latte **2.85** Flat White **2.5** Mocha **3** Hot chocolate **3**

TEAS

Irish Breakfast Tea **2.5** Earl Grey **3.5** Yunnan **3.5** Gunpowder & Mango **3.5** Ginger & Lemongrass **3.5** Camomile **3.5**
Wild Berry **3.5** Rooibos & Caramel **3.5** Peppermint **3.5** Licorice **3.5** Ceylon Black (Decaf) **3.5**

All precaution is taken preparing food, however, our kitchen is not a nut or gluten-free environment. Allergen menu and supplier list available, please just ask your server. All our beef is of Irish origin and is traceable.

[VE] Vegan | [GF] Gluten free