



## SNACKS

<b>Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen</b> (2,7,8)	€5
<b>Smoked Almonds</b> (8)	€4.5
<b>Marinated Olives</b> (12)	€3.5

## STARTERS

<b>Pistachio Crumbed Goats Cheese</b> Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)	€12.95
<b>Home Made Soup of the Evening</b> Served with Guinness Bread (1,2 wheat,8,12,13)	€8.50
<b>Gin Cured Organic Salmon</b> Artichoke Puree, Pea Shoots, Sesame Tuille (5,8,12,13,14)	€14.95
<b>Twice Cooked Siracha Chicken Wings</b> Cashel Blue Mayo, Pickled Carrot(1,4 11,12,13,14)	€12.95
<b>Terrine of Duck</b> Apple Puree, Figs, Sourdough Croutons, Kohlrabi, (1, 2 Wheat, 3,11,12,13,14)	€13.95
<b>Salad of Quinoa &amp; Textures of Beetroot, Micro Greens</b> Roast Red Pepper Coulis	€11.95

*\* All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill \**

*Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard*



## MAINS

<b>Roulade of Organic Turkey &amp; Parma Ham</b>	<b>€25</b>
Sage Stuffing, Traditional Champ, Fondant Potato, Roast Winter Vegetables, Cranberry Jus <i>(1, 2 Wheat, 8,12,13,14)</i>	
<b>Slow Cooked Belly of Irish Pork</b>	<b>€27</b>
Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus <i>(1,8,11,12,13,14)</i>	
<b>Chargrilled Prime Angus Aged Irish Steaks</b>	
<b>10 oz Sirloin</b>	<b>€39</b>
Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings, Vine Roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	
<b>12 oz Ribeye</b>	<b>€41</b>
Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings, Vine Roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	
<i>Surf it up with Grilled Chillii Prawns (5,12,13) - €12</i>	
<b>Slow Cooked Beef Chuck Rib</b>	<b>€27.90</b>
Bourguignon Garnish, Smoked Bacon, Pearl Onion, Button Mushroom, Champ Potatoes <i>(1,2 wheat,5,6,14)</i>	
<b>Panfried Fillet of Irish Salmon</b>	<b>€27</b>
Crab Potato Cake, Tender stem Broccoli, Caper Beurre Blanc <i>(4,8,11,12,13)</i>	
<b>Pan Seared line caught Halibut</b>	<b>€36</b>
Lobster Mousse Ravioli, Fennel, Saffron Beurre Blanc <i>(4,8.11,12,13)</i>	
<b>Pan Fried Chestnut Gnocchi</b>	<b>€25</b>
Spinach, Wild Mushrooms & Pine nuts <i>(1,2 wheat, 3, 11,12,13)</i>	
<b>Vegan -Redefine Meat Flank Steak</b>	<b>€32</b>
Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild Mushroom, Green Peppercorn Plant Butter <i>(2 wheat,12,14)</i>	

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## SIDES

<b>House Fries</b>	€5	<b>Mini Caesar House Salad</b> (11,12,13)	€6.50
<b>Truffle &amp; Parmesan Fries</b> (3,4,8,11,12,13,14)	€6.50	<b>Oven Baked Creamed Mash Potato</b> (8)	€6.50
<b>Grilled Broccoli, Hazelnut Noisette</b> (8,9 Hazelnut)	€6.50	<b>Smoked Cheese Cauliflower Mornay</b> (2 wheat, 8 11, 12, 13)	€6.50

## DESSERTS

<b>Warm Christmas Pudding, Brandy Anglaise</b> (2,3,8,9,12)	€10
<b>Vegan Chocolate Fudge Half Moon &amp; Caramelised Nuts</b> (2, 9,12)	€10
<b>Festive Cheesecake, Red Berry Coulis, Crème Chantilly</b> (2 Wheat, 3,8,9 almonds, 12,13)	€10
<b>Affogato</b> (8,13)	€7
<b>Sorbets</b> Ask you server for today's flavours (13)	€4
<b>Selection of Irish Cheese</b> Selection of Artisanal Farmhouse Irish Cheese, Boyne Valley Ban, Spiced Apple Chutney, Crackers (2 wheat,8,13)	€14

## DESSERT COFFEES

<b>Irish Coffee</b> Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar (8,13)	€9
<b>Baileys Coffee</b> Baileys, Cream, Fresh Espresso (8,13)	€9
<b>French Coffee</b> Hennessy, Cream, Fresh Espresso, Brown Sugar (8,13)	€9

## DESSERT COCKTAILS/SHOTS

<b>Espresso Martini</b> Smirnoff Vodka, Kahlua, Fresh Espresso, Vanilla Sugar Syrup (8,13)	€13
<b>Chocolate Hazelnut Martini</b> Smirnoff Vodka, Frangelico, Crème De Cacao, Baileys (8,9,10,13)	€14
<b>Fitzpatrick's Delight Shot</b> Crème De Menth, Fresh Cream, Crème De cacao (8)	€7

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