

SET DINNER MENU

2 COURSES €39.00PP | 3 COURSES €44.00PP

TO START

Gubbeen Chorizo & Smoked Chicken Croquette
Apple & Fennel Salad, Pickled Chillis and Chimichurri Rojo
CI D E Gw Mu Sul

Pan Fried Atlantic Prawn Pil Pil,
Chilli & Garlic Prawns in Extra Virgin Olive Oil
Served with Sour Dough Bread and Pickled Fennel & Rocket Salad
Cr Gw Sul

Summer Poke Bowl
Sticky Rice, Gochujang Glazed Beans, Asian Slaw, Avocado, Mango, Pickled Chillis, Ginger & Sesame Salsa and Dragon Dressing
CI Mu So Ss Sul Vo

Seasonal Soup of the Day
Homemade Murphy's Brown Soda Bread
CI D E Go Gw Sul Vg

MAIN COURSE

Pan Roasted Wild Cod Fillet
Olive & Sun-Dried Tomato Salad, Warm Green Beans, Fried Potato Pavé and Herb Broth
Al Cr D F Gw Mo Sul

Roast Sirloin of Irish Beef
Beef Cheek Bonbon, Charred Greens, Champ Potato, Red Wine Jus
CI D Gw Sul

Fresh Pappardelle Pasta
Roasted Red Pepper Coulis, Charred Mediterranean Vegetables, Fresh Basil and Ardsallagh Feta Cheese
D E Gw Sul Vg

Middle Eastern Shawarma Chicken Supreme
Persian Saffron Rice, Tomato and Pomegranate Salsa, Toasted Almonds, Yogurt Dressing
Al D Gf

Slow Cooked Duck Leg Confit
Charred Greens, Fried Potato Pavé & Chimichurri Rojo
CI D Gw Sul
All served with Roasties and Buttered Seasonal Vegetables
D

TO FINISH

NYC Inspired Baked Vanilla Cheesecake
Marinated West Cork Strawberries, Wild Berry and Star Anise Compote
D Gw

Classic Summer Eton Mess
Fresh Berries, Chantilly Cream, Toasted Almonds, Crushed Pavlova
Al D E

Lemon, Ginger & Chilli Posset
Crushed Sablé Biscuit, Raspberry Sorbet, Fresh Raspberries
D E Gw

Passion Fruit and Coconut Crèmeux
Exotic Fruit Coulis, Mango Sorbet, Crumbled Sablé
D E Gw