



Group Menu

STARTERS MAR THÚS

CHEF'S HOMEMADE SOUP OF THE DAY

homemade Guinness brown bread

1 o. 1 w. 7. 8. 9

CLASSIC CAESAR SALAD

Cos lettuce, black olives, crispy bacon and croutons

1 w. 3. 4. 5. 7. 10

SMOKED SALMON ROULADE

filled with a fresh dill lime cream,
cucumber pickles and beetroot puree

4. 7

BRIE ROLLED IN SESAME AND PANKO BREAD CRUMB

lightly fried, strawberries compote, seasonal leaves

MAIN COURSES PRÍOMHCHÚRSAÍ

GRILLED 8OZ STEAK

hand cut chips, sautéed green beans and bacon,
onions rings, brandy and pepper sauce (**€5 supplement**)

1. 7. 8. 9

BAKED FILLET OF COD

chorizo and spinach risotto, lemon and coriander veloute

2. 4. 7. 14

HOMEMADE 8OZ CHEESE BURGER

beef tomato, lettuce and house bacon relish in
a light beer coated sourdough, hand cut fries

1 w. 3. 6. 7. 8. 9

BUTTER STYLE CURRY

roast vegetables, basmati rice with marinated chicken

7. 8. 9. 13

SPAGHETTI POMODORO

fresh tomato sauce, spring onions,
black olives and garlic bread

1 w. 3. 6. 7. 8. 9

DESSERTS MILSEOGA

TRIO OF DESSERTS

1 w. 3. 6. 7. 8

2 COURSES FOR €23.50 | 3 COURSES FOR €29

Allergens:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean,
3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew,
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs