**SIDES**
Grilled Vegetables & Hummus Salad (6, 10, 11)
Sweet Potato Fries (6)
Seasonal Vegetables (6)
Creamed Potatoes (6)
French Fries (6)

Choose one side per person

**Allergens:**
(1) Gluten  (8) Peanuts
(2) Fish     (9) Celery
(3) Molluscs (10) Mustard
(4) Crustaceans   (11) Sesame
(5) Eggs      (12) Soya
(6) Dairy     (13) Sulphites
(7) Tree Nuts (14) Lupin

**TO START**
Roast Butternut Squash Velouté
Sourdough, Toasted Seeds  
(1, 6, 7, 9, 11)

Seafood Chowder
Salmon, Hake, Smoked Haddock, Herb Oil  
(2, 6, 9, 13)

Galway Farm Goats Cheese
Honey & Pistachio Crisp, Tomato Jelly  
Roasted Peppers, Asparagus  
(1, 6, 7, 13)

Crisp Pork Belly
Smoked Black Pudding, Prune Puree, Rocket  
(1, 6, 9, 13)

Seared Loin of Tuna
Avocado, Crisp Garlic, Chinese Cabbage  
Miso & Soya Glaze  
(1, 2, 11, 12, 13)

€4.50 supplement

**TO FOLLOW**
Roast Corn-Fed Chicken Supreme
Baby Vegetables, Crispy Herbs  
Chicken & Truffle Cream  
(5, 6, 9, 13)

Pan Fried Fillet of Hake
Celeriac, Apple & Cider  
Brown Butter Dressing  
(2, 4, 6, 13)

Glazed Feather Blade of Beef
Roasted Carrot, Oyster Mushroom, Port Jus  
(6, 9, 13)

Mushroom Risotto
Crispy Halloumi, Rosemary & Sea Salt Cracker  
Tarragon Oil  
(1, 5, 6, 13)

10oz/280g Hereford Rib Eye Steak
Roasted Jerusalem Artichokes, Kale  
Port & Porcini Butter  
(6, 9, 13)

€7.50 supplement

**TO FINISH**
Dark Chocolate Mousse
Raspberry Textures, Mini Meringue  
(5, 6, 13)

White Chocolate Panna Cotta
Mixed Berry Compote, Hazelnut Cluster  
(5, 6, 7)

Apple, Mixed Berry & Walnut Crumble
Vanilla Anglaise & Ice Cream  
(1, 5, 6, 7)

Pick ‘N’ Mix Plate
A Selection of Bite Size Treats- Ask your Server  
for Today’s Selection  
(1, 5, 6, 7, 8, 14)

**Tea or Coffee**

Please note we have a full À la carte Indulge Menu available at a supplement

October 2019