

GROUP LUNCH MENU

APPETIZERS

SCALLOPS ON THE HALF SHELL

Tomato & Garlic Butter,
Bacon Cheese Crust
| 1a, 2, 7, 12 |

€10/ Scallop

KELLY NATIVE OYSTERS

With a crisp, buttery flavour,
sweet, mineral notes
| 12, 14 |

Half dozen €21 | Dozen €42

WHIPPED TOONSBRIDGE FARM FETA

Olives & Crisp Bread
| 1a, 7, 12 |

€12.5

STARTERS

DEEP-FRIED GLOBE ARTICHOKE

Crisp-fried artichoke, sage & tomato,
romesco sauce
(gf) (vg) | 8b, 12 |

DÍON PRAWN COCKTAIL

King prawns, horseradish & tomato marie rose,
avocado, Iceberg, seaweed wholemeal bread
| 1a, 2, 3, 7, 10, 12 |

SMOKED IRISH BLACK PUDDING

Jack Mc Carthy smoked black pudding,
fried brioche, rhubarb chutney, pistachio butter
| 1a, 3, 7, 10, 12 |

MAINS

Served with family style sides

WHIPPED SMOKED TOFU

Grilled courgettes, fried hen of the woods
mushrooms, potato & penny bun gratin
(vg) | 6, 11, 12 |

GOLDEN-FRIED CHICKEN MILANESE

Crumbed chicken, chrozio butter,
Parmesan, rocket salad
| 1a, 3, 7 |

JOHN STONE SHORT RIB

Slow-braised beef short rib,
smooth potato purée, jus
(gf) | 7, 9, 12 |

MARKET FISH OF THE DAY

Locally landed white fish, caught fresh
in Ireland each morning
(gf) | 4, 7 |

STRIPLOIN STEAK 280g

Succulent and tender, with fine
marbling that melts for a
rich depth of flavour.
| 7, 12 |

+€20 supplement

DESSERT

CHESTNUT & BLUEBERRY MONT BLANC VERRINE

Blueberry confit, warm almond financier,
roasted vanilla cream, chestnut anglaise
foam and crunchy meringue.
| 7, 3, 8 |

GYPSY TART

Salted caramel tart served with
vanilla-infused fromage blanc cream
| 1, 7, 3 |

CHOCOLATE BREAD & BUTTER PUDDING

Golden layers of buttery homemade croissants,
steeped in a velvety custard and dark chocolate,
finished with vanilla custard cream.
| 1, 3, 6, 7 |

ALLERGENS

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a restaurant team member know upon placing your order.

1. Cereals containing gluten; 1a. Wheat 1b. Oat 1c. Barley 1d. Rye 1e. Spelt 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk
8. Nuts 8a. hazelnuts 8b. almonds 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

(v) Vegetarian (vg) Vegan (gf) Gluten-free