

Set Lunch Menu

Starter

French Onion Soup, Sourdough Crouton Gratinated with Aged Gruyère 6,7 wheat

Market Led Soup of the Day *allergens will vary, please ask server

Croquettes of Salted Cod, Roasted Pepper Escabeche, Saffron Aioli 4,6,7 wheat,10

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish

2,3,4,7wheat,10

Arancini of Parma Ham & Aged Parmesan, Parmesan Espuma, Confit Lemon, Green Olive & Coriander 4,6 7 wheat

Tempura of Shiitake Mushrooms, Bok Choi, Lemongrass, Ginger, Soy, & Chilli Broth (V) 8,11

Main Course

Peplow's Chicken Milanese, Garlic & Herb Butter, Rocket & Aged Parmesan 4,6,7 wheat

8oz Rick Higgins Dry-Aged Rib Eye, Stuffed Portobello Mushroom, Bearnaise Sauce,

Watercress 4,6,7 wheat

Fish of the Day 2,3,4,6

Seared JJ Young Beef Fillet, Beef Cheek En Croute, Celeriac Purée,

Black Truffle & Red Wine Jus (€8 Supplement) 4,6,7 wheat,

Roast Fillet of Cod, Confit Baby Potato with White Crab, Capers & Soft Herbs,

Charred Courgette 2,3,6

Baked Aubergine Parmigiana, Layered Aubergine, Courgette & Roasted Peppers,

Slow Cooked Tomato, Lemon Fried Breadcrumbs Crust (V) 7 wheat,9

Dessert

Pear & Prune Frangipane Tart, Vanilla Bean Anglaise, Ginger Stem Ice Cream

4,5 almond,6,7 wheat,11

Burnt Basque Cheesecake, Black Cherry Sorbet 4,6,7 wheat

70% Chocolate Fondant, Caramel Sauce & Vanilla Ice Cream 4,6,7 wheat

Farmhouse Cheese Selection, Truffled Honey, Seeded Crackers, Grapes & Walnuts

5 walnuts,6, 7 wheat

Tea/Coffee

€55.00

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10 Mustard
11 Sulphur 12 Lupin 13 Soya Bean / Soya