

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

Burrata from Campania, 36 Month Aged Parma Ham, Truffle dressing

6

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

2,3,4,7wheat,10

Chilled Connemara Seaweed Salad, Pickled Radish, Green Beans, Soya & Citrus (V) 8,13

Main Course

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

8oz Rick Higgins Dry-Aged Rib Eye, Watercress Salad, Bearnaise Sauce & Pomme Frites

4,6,7 wheat

Fish of the Day *allergens will vary, please ask server

Seared JJ Young Beef Fillet, Spinach, Pickled Red Peppers, Braised Beef Cheek & Beef

Vinaigrette (€10 Supplement) 4,6,7 wheat,

Pan Fried Fillet of Hake Poached New Potatoes, Sun Dried Tomato, Mussel & Chive Butter 2,6

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

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

Dessert

Lemon Posset, Passion Fruit Mouse & Whipped Chantilly Cream 6,11

Burnt Basque Cheesecake, Irish Strawberry Compote 4,6,7 wheat

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

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

5 walnuts,6, 7 wheat

Tea/Coffee

€59.50

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 14 Mollusc