

THE CLUB KITCHEN GROUP MENU

Dinner

3 COURSE €55 X 2 COURSE €40

STARTERS

THE CLUB CHOWDER

A rich creamy chowder filled with the best fresh and smoked seafood

CHILLI GARLIC PRAWNS

Served with Focaccia

TOMATO & BURRATA BRUSCHETTA

Served with Sourdough Garlic Bread

MAIN COURSE

HALF ROAST CHICKEN

Charred Sweetcorn, Fries, Chimichurri, Gravy

SLOW-COOKED FEATHER BLADE OF BEEF

Mashed Potato, Gravy, Bacon and Pearl Onion

ROASTED HAKE

With Chorizo, Baby Potatoes and Beans

PUMPKIN RAVIOLI (V)

DESSERTS

VANILLA CRÈME BRÛLÉE

MIXED BERRY CRUMBLE

with Vanilla Ice Cream

STICKY TOFFEE PUDDING

All beef is of Irish origin and sourced locally.

Please let us know if you have any allergies or dietary requirements. A list of allergens is available on request.
*Consuming raw beef may increase the risk of foodborne illness.

A 10% service charge will be added to groups of 6 or more.