



SAMPLE GROUP DINNER MENU €70

Small Plates

Roasted Pumpkin Hummus, Caramelised Pumpkin Seeds, Chives and Charred Ciabatta

Chicken & Duck Liver Parfait, Truffle butter, Grape Chutney, Toasted Brioche

Cured Salmon, Green Apple, Ponzu Chive Emulsion

Main Event

8oz Sirloin, Celeriac Remoulade, Pickled Red Onion, Watercress, Bearnaise Sauce, Truffle Mash

Grilled Seabream, Romesco Sauce, Roasted Artichoke, Baby Fennel & Crispy Kale

Gilligan's Farm Coal Roasted Pork Rib Eye, Carrot Purée, Baby Carrots, Buttered Kale, Pork Gravy

Vegan / Vegetarian Main

Char Grilled Cauliflower, Romesco Sauce, Pickled Grapes, Toasted Almonds & Salsa Verde, Crispy Kale

Enjoy your Mains with our sides of Seasonal Vegetables, Potatoes.

Final Hurdle

Chocolate Crème Brûlée, Chocolate Sable

Warm Apple Tarte Tatin, Chantilly Cream, Salted Caramel and Vanilla Ice cream

Pistachio Semifreddo, Honey Cake, White Chocolate Crèmeux and Honeycomb