



SAMPLE GROUP LUNCH MENU

3 Course €55

2 Course €45

1 Course €35

Small Plates

Soup of the Day, Inhouse Baked Bread

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

Smoked Salmon, Brown Soda Bread & Soft Herb Cream Cheese, Pickled Shallots

Main Event

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

Roasted Salmon, Celeriac Puree, Parsley Sauce, Sampire

Roast Heritage Carrots, Rolled in Chimichurri, Crispy Garlic, Pine Nuts, Yoghurt, Chive Emulsion

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

Final Hurdle

Pecan & Salted Caramel Cheesecake

Chocolate Block

Chocolate Delice, Coffee Mousse Served with a Rum Crème Fraiche

All our beef is of Irish Origin. Please let us know if you have any allergies or dietary requirements, we're only delighted to help.
A list of allergens is available on request.