

MOTHER'S DAY SET LUNCH MENU



STARTERS

Confit Duck Gyoza

Foie gras mousse / black garlic / sweet white miso (1,3,6,11,12)

Pan Seared Scallops

Kelly's white pudding / hazelnut butter / watercress (1,7,8,14) GF*

Pork Belly Lettuce Taco

Red miso / butter head lettuce / picadillo / pickled radish / crispy shallots (1,3,6,11,12) GF*

Roasted Pumpkin Hummus

Chive oil / candied sunflower seeds / sourdough croûte (1,11) VE GF*

Lambay Crab Claws and Prawns (€5 supplement)

Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili (1,2,4,7,8) GF*

MAINS

Fish and Chips

Monkfish tempura / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple cooked chips (1,3,4,12)

Chimichurri Chicken Supreme

Gratin potato / chorizo croquette / pickled red pepper / tenderstem broccoli / mojo sauce (1,3,7,12) GF*

Donadea Farm Wagyu Burger

Charcoal roasted Wagyu burger / milk bun / sautéed onions / truffle mayonnaise / Hegarty's Cheddar / triple cooked beef dripping chips (1,3,7,12) GF*

Aubergine Steak

Walnut purée / hoisin peanut butter / charred baby artichoke / giant couscous (1,8)

9 oz Sirloin Steak (€8 supplement)

McLoughlin Butchers 28-day dry-aged / wild garlic butter / dash of jus / choice of side from below (7)

Dunmore Dover Sole (€15 supplement)

Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes (4,7,12) GF

SIDES *Add something extra to your dish*

Triple cooked chunky chips	€7	Blackened cauliflower / hazelnut / Parmesan (7,8)	€7
Truffle & Parmesan skinny fries (7,12)	€7	Tenderstem broccoli / curly kale / burrata /	€8
Creamy mashed potato (7)	€6	lemon gremolata / toasted nuts (7,8)	
Truffle mac & cheese (1,3,7,12)	€7	Creamed baby spinach / nutmeg / shallot confit (7)	€7

DESSERT

Passion Fruit Pannacotta / passion fruit jelly / mango / coconut / white chocolate crumble (1,3,6,7,8)

“Cheese Sambo” / Boyne Valley blue / Ballylisk Triple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8)

Chocolate Fondant / Pistachio ice cream / Valrhona chocolate sauce (1,3) V

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free

A service charge of 10% will be added to tables of 8 or more. All service charge is split between our kitchen and our floor team. Our staff receive 100% of all tips.
Our beef is 100% Irish origin.