

CHRISTMAS SET MENU



STARTERS

Crab Claw and Prawns (€6 supplement)

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

Smoked Duck Breast

Sourdough croûte / ricotta cheese / onion lyonnaise / pistachio nuts / watercress / kumquat (1,7,8)

Kothey Momo

Steamed and pan fried chicken gyoza / fresh herb salad / tomato peanut sauce (1,3,6,11,12)

Pumpkin Soup

Roasted pumpkin / rosemary / Parmesan & pine nut brittle / chive oil (7,8,12) GF, VE*

Japanese fried Chicken

Soya lime dressing / Zumo miso mayo (1,3,11,12)

MAINS

Turkey & Ham

Roast turkey, ham & stuffing with brussels sprouts, smoked bacon, chestnuts & creamed mashed potato (1,7,8,12)

Fish and Chips

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

Arkle Burger

Dry aged beef burger / brioche bun / onion ring / smoked applewood / onion lyonnaise / truffle mayonnaise / skinny fries (1,3,7,12) GF* VE*

Charred Hispi Cabbage

Seasonal vegetables / apple purée / toasted hazelnut / chickpeas / soft herbs / laska sauce (8,12) VE

Fillet of Halibut (€10 supplement)

Wild mushroom / tarragon / curly kale / pickled beech mushroom / walnut emulsion (4,8,12)

9 oz Sirloin Steak (€10 supplement)

McLoughlin Butchers 28-day dry-aged sirloin steak / garlic & parsley butter / peppercorn sauce / skin on fries (7)

SIDES *Add something extra to your dish*

Cajun corn ribs / black garlic mayo (3,7)	€7	Creamy mashed potato (7)	€6
Truffle & Parmesan skinny fries (3,7,12)	€7	Tenderstem broccoli / umami sauce / Parmesan (7)	€6
Mac & cheese (1,3,7)	€6	Pickled red onion rings (1,3,12)	€7

DESSERT

Passion Fruit Pannacotta

Citrus pannacotta / passion fruit jelly / mango / coconut / white chocolate crumble (1,3,6,7,8)

Churros

Fried churros / cinnamon sugar / roast banana ice cream / dulce de leche (1,7)

Baileys Salted Caramel Espresso Martini (7)

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.