

CHRISTMAS SET MENU



STARTERS

Guinness Cured Salmon €15

Avocado / beetroot / dill / lemon / crème fraîche (1,4,7) GF*

Cream of Celeriac Soup

Chestnuts/truffle/chive oil/sourdough (7,8,12) GF, VE*

Slow Cooked Pork Belly €13

Smoked soya glaze / kimchi seeds / toasted brown rice / peanuts /
scallions / redeye mayonnaise / chili (1,3,5,11,12) GF*

Crab Claws and Prawns

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

MAINS

Homemade Turkey & Ham

Roast stuffed turkey / honey glazed ham / root vegetables / smoked bacon and chestnut stuffing / garlic potato/cranberry jus (1,7,8,12)

Fish and Chips

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

Arkle Burger

Mcloughlin Butchers dry-aged beef burger / brioche bun / truffle mayonnaise / crispy shallots/ crispy potato sticks/smoked
applewood/ onion lyonnaise/skinny fries (1,3,7,12) GF*

Fillet of Halibut (€8 supplement)

Wild mushroom / saffron turnip / walnut emulsion / sunflower / seed purée / crisp curly kale / tarragon (3,4,7,8) GF

Aubergine Steak

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

Chateaubriand (€8 supplement)

Mcloughlin Butchers price center cut fillet/garlic butter/ peppercorn sauce / skin-on fries (7)

DESSERT

Chocolate Fondant

Vanilla ice cream/toasted hazelnut/chocolate sauce (1,3,7,8) GF

Christmas Pudding Brulle

Bourbon vanilla ice cream / Diplomático rum toffee sauce (1,3,7)

“Cheese Sambo”

Boyne Valley blue/Ballyisk Tripple Rose Brie/Mossfield organic mature/grape and apple chutney/truffle honey/Parmesan and pinenut brittle
(1,3,7,8) GF

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.