

SET MENU



STARTERS

Confit Duck Gyoza

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

Crab Claws and Prawns (€5 supplement)

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

Slow-Cooked Pork Belly

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

Roasted Pumpkin Hummus

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

Korean BBQ Wings

Korean BBQ soya-glazed wings / toasted sesame seeds / pickled ginger / coriander (1,3,11,12)

MAINS

Arkle Burger

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

Chicken Supreme

Gratin potato / roast shallot / baby leek / cep mushroom beignet / Alsace bacon / truffle sauce (1,3,7,12) GF*

Aubergine Steak

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

Roasted Halibut (€8 supplement)

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

Fish & Chips

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

9 oz Sirloin Steak (€8 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*

Triple-cooked chunky chips

€7

Truffle & Parmesan skinny fries (7,12)

€7

Creamy mashed potato (7)

€6

Truffle mac & cheese (1,3,7,12)

€7

Pickled red onion rings (1,3,12)

€6

Tenderstem broccoli

€8

Burrata / lemon gremolata / toasted nuts (1,7,8)

Colcannon

€7

Spring onion mousse (7)

DESSERT

Passion Fruit Pannacotta

Citrus pannacotta / passion fruit jelly / passion fruit sorbet / white chocolate & coconut 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