

Occasions Dinner - 3 Course

To Begin

Seasonal Soup of the Day with Homemade Murphy's Brown Soda Bread CI D E Go Gw Sul Vg

ARDSALLAGH GOAT'S CHEESE STUFFED PEPPER Marinated Bean Tabbouleh, Parsley & Olive Tapenade, Rocket Salad. AI D Gw Mu Sul Vg

PERSIAN LAMB KOFTAS Served over Pearl Couscous, Hummus & Spiced Apricot Salsa. CI D E Gw Mu Se Sul

SPRING PEA VELOUTÉ WITH BBQ IRISH SALMON Watercress, Crème Fraiche, Lemon Oil. Gf CI Cr F Sul

CHARRED CHICKEN SUPREME Rocket & Potato Boulangère, Roasted Fennel, Light Mustard Cream. Gf CI D Sul Mu

PAN ROASTED WILD HAKE FILLET Whipped Potato Brandade, Pepperonata, Warm Red Pepper Dressing. Agf D F Sul

MISO ROASTED CAULIFLOWER STEAK Cauliflower Purée, Pickled Pear, Gremolata, Wilted Greens, Toasted Hazelnuts. Agf So Sul Vo Hn Served with Seasonal Vegetables and Perfect Roast Potatoes D Sul

ROAST STRIPLOIN OF IRISH BEEF Beef Cheek Hash, Celeriac Puree, Rich Red Wine Jus. Agf CI D Gw Sul

Served with Seasonal Vegetables and Perfect Roast Potatoes D Sul

CHERRY & WHITE CHOCOLATE PARFAIT Caramelised White Chocolate, Amarena Cherries. D E Gw So Sul

CREAM OF THE CROP GELATO Almond & Orange, Strawberry, Banana & Cinnamon The most delicious Irish Artisan Gelatos made from "wonky" surplus fresh foods, in harmony with our sustainable ethos, tackling food waste. D E Sul AI Go

Dark Chocolate Brownie - Caramelized White Chocolate and Salted Caramel Ice Cream (D,E,Gw)

DARK CHOCOLATE MARQUISE Candied Walnut, Chocolate & Walnut Purée with Rum & Raisin Ice Cream. AI D E Gw So Sul Wn

Freshly Brewed Tea/Coffee