



VALENTINE'S SPECIAL
2 COURSE €32.95 | 3 COURSE €39.95

STARTERS

Slow Roast Mushroom and Tarragon Soup
served with brown bread

Tian of Dressed Irish Crab
served with pickled apple and cumber, and apple gel crostini

Ham Hock and Black Pudding Terrine
served with plum chutney and toasted brioche

MAIN

8oz 28 day aged Hereford Ribeye (*€5 supplement*)
with caramelised onions, green beans, chips, and sauce béarnaise

Pan Fried Fillet of Cod
herb crushed potatoes, saffron and mussel cream, and tender stem broccoli

Ballotine of Chicken,
served with buttery mash, carrot and parsnip purée, and red wine jus

Slow Roast Head of Cauliflower
served with pickled cauliflower, chimichurri, and roasted hazelnuts

DESSERTS

Raspberry and Dark Chocolate Brownie
served with raspberry sorbet

Coconut Panacotta
served with passionfruit purée

SIDES €4.50

Fries with feta and rosemary oil
Tenderstem Broccoli with chilli soy dressing