VALENTINES MENU 2023 €55_{PP}

SNACKS TO SHARE

Roast Scallop, Sweetcorn, Red Pepper Escabeche, Chorizo ²⁷¹²¹⁴ Pork & Black Pudding Croquette, Butternut Squash, Fried Sage ^{10 371012} Tuna Sashimi, Sesame, Watermelon, Ponzu ⁴⁶¹¹ Crispy Chicken Wing, Chili Miso, Lime ^{10 3567101112}

CHOOSE YOUR MAIN TO SHARE

Slow Cooked Beef Short Rib, Triple Cooked Chips, Grilled Cabbage, Mushrooms A La Grecque, Pepper Sauce 67 12

Roast Halibut On The Bone, Champ Mash, Mussels, Buttermilk, Dill, Salty Fingers ⁴⁷¹²¹⁴

Pithivier Pie, Goats Cheese, Smoked Celeriac, Creamy Truffle Leeks, Mushrooms, Balsamic, Rocket Salad ^{1a 3 7 9 12}

CHOOSE YOUR DESERT TO SHARE

Warm Double Chocolate Cookie, Salt Caramel Ice Cream, Vanilla Ice 1a 7 8f Apple and Backberry Crumble, Toasted Hazelnuts, Vanilla Ice Cream 1a 7 8f

> All meat used on site is of Irish Origin. 100% of tips are received by staff. 12.5% service charge for tables of 6 or more.

> > ALLERGEN INFORMATION

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pine nut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs



CAFEenSEINE



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