



***DINE IN DUBLIN MENU***

**Available Monday 23<sup>rd</sup> Feb – Thursday 26<sup>th</sup> Feb Lunch & Dinner  
& Sunday 1<sup>st</sup> March 1pm – 9pm**

**€25 - 3 Course / €30 to include a glass of Prosecco**

**Starter**

Country Style Terrine, Balsamic Apple, Celeriac Remoulade, Sourdough  
Jerusalem Artichoke Soup, Ham Hock, Pickled Mushrooms, Kale Pesto  
Salt Cod Beignets, Aioli, Compressed Cucumber, Avocado

**Main Course**

Salmon, Indian Spices, Mussels Fricassée, Confit Fennell, Coriander  
Free Range Chicken, Black Pudding, Celeriac, Braised Leeks, Capers & Bacon Vinaigrette  
Roast Potato Gnocchi, Butternut Squash, Sprout Leaves, Walnut Pesto, Ricotta

**Sides €3.50**

Fries  
Broccoli, Smoked Almonds  
Rocket & Parmesan Salad  
Baby Potatoes, Mint & Parsley  
Italian Greens, Chili & Garlic

**Dessert**

Rhubarb Cheesecake, Rhubarb Sorbet, White Chocolate Crumble, Orange Gel  
Poached Apple, Tea Cake, Earl Grey Sorbet, Apple Foam  
Chocolate & Whiskey Mousse, Oat "Hob Nob", Toasted Barley Ice Cream

SHOULD YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE ADVISE YOUR SERVER,



**WHO WILL BE HAPPY TO INFORM YOU OF ANY ALLERGENS CONTAINED IN EACH DISH**

**No Service Charge except on Parties of 6 or More  
when a 12.5% Service Charge will be added to your bill & distributed directly to staff**