

Take-away

Menu Served from 18:00 - 19:00 hrs

BITES

- Olive Tapenade (13)** €3.80
Smoked Almonds; dried roasted almonds (8) €4.80
Red Mojo dip; Spanish red pepper with paprika (13) €3.80

STARTERS

- Kataifi Prawn; chili jam and lemon mayo (1, 2, 3)** 3 for €9.50 / 5 for €17.60

- Goats cheese tartlet; fig, beet glaze, candied walnut, sesame and salad (1, 8, 12, 13)** €14.30

- Chicken Liver pâté; Cumberland sauce, prune purée, buckwheat & brioche toasted (1, 3, 10, 13)** €12.50

- Soup of the day** € 9.80

TO FOLLOW

- Hake; salsify velouté, herb crumb & quinoa sand (1,4,10,13)** €26.10

- Monkfish madras spice; sweet potato, noodle, mango & chili gel (1,2,4,5,9,10,13)** €30.50

- Roasted Breast of Chicken; chestnut mushroom risotto, jus chasseur (1,10,13)** €22.50

- Short rib of Beef; carrot confit, pickled shallot & red wine glaze (1, 10,13)** €24.50

- Charred Angus Sirloin; ; beurre maître de hotel, sauce poivre & onion (1, 3, 11, 13)** €29.70

- Chestnut mushroom risotto; salsify, carrot, and pickled shallot (1, 10)** €20.90

**All dishes served with seasonal potatoes & vegetables

ON THE SIDE

- €4.40
Spinach Mornay (1, 9, 10) / Garlic Grilled Portobello Mushrooms / Steamed Jasmine Rice / Homemade Triple Chips (1)

Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients:

(1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery,
(11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine.

**If you have any allergies or intolerances, please notify a member of staff who can advise you further.