
GROUP MENU A €36.50

STARTERS

OCTOPUS SALAD

Soba noobles, Indonesian prawn and cashew dressing, coriander

DEVILLED LAMB KIDNEYS

Bacon, mushroom, toast

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

GRILLED TENDERSTEM BROCCOLI SALAD

St. Tola's goat's curd, hazelnut, pear and endive

SOUP OF THE DAY

With brown soda bread

MAINS

CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta, leaf salad, dill dressing

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat's cheese bechamel, Grana Padano

8oz DRY-AGED RUMP

8oz DRY-AGED SIRLOIN

Served with mash potato and Peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

GROUP MENU B €42.50

STARTERS

JOSPER ROASTED BONE MARROW

Caramelised onion, gremolata, house sourdough

OCTOPUS SALAD

Soba noobles, Indonesian prawn & cashew dressing, coriander

GRILLED TENDERSTEM BROCCOLI SALAD

St. Tola's goat's curd, hazelnut, pear and endive

HOMEMADE SPICED SAUSAGE

Puy lentil, violet mustard and parsley salad

SOUP OF THE DAY

With brown soda bread

MAINS

CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta, leaf salad, dill dressing

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta, goat's cheese bechamel, Grana Padano

10oz DRY-AGED SIRLOIN

10oz DRY-AGED RIB EYE

Served with mash potato and Peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS
SERVED TO TABLE

DESSERTS

TREACLE AND PECAN PIE

Roast banana ice cream

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE,

Butterscotch, vanilla ice cream

SELECTION OF ICE CREAM

from Scúp Gelato, Co Wexford

GROUP MENU C €51.50

STARTERS

FILLET OF BEEF CARPACCIO

Guinness-treacle glaze,
smoked beetroot dressing,
herb salad, crispy shallots

JOSPER ROASTED BONE MALLOW

Caramelised onion, gremolata,
house sourdough

OCTOPUS SALAD

Soba noobles, Indonesian
prawn & cashew dressing,
coriander

GRILLED TENDERSTEM BROCCOLI SALAD

St. Tola's goat's curd, hazelnut,
pear and endive

SOUP OF THE DAY

With brown soda bread

MAINS

CHARCOAL ROAST CHICKEN

Truffle and Parmesan polenta,
leaf salad, dill dressing

OYSTER MUSHROOM AND LEEK LASAGNE

Homemade spinach pasta,
goat's cheese bechamel,
Grana Padano

8oz DRY-AGED FILLET

12oz DRY-AGED RIB EYE

16oz DRY-AGED T BONE

Served with mash potato and
peppercorn sauce

VEGETABLES AND BEEF DRIPPING CHIPS SERVED TO TABLE

DESSERTS

VANILLA CHEESECAKE

Passion fruit jelly, passion fruit
curd, meringues

WARM CHOCOLATE & O'HARA'S STOUT BROWNIE

Butterscotch, vanilla ice cream

TREACLE AND PECAN PIE

Roast banana ice cream

SELECTION OF CHEESE

From Sheridans cheesemongers