

GROUP MENU

STARTERS

DUCK LIVER PARFAIT

plum chutney, sourdough bread.

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom Cavistones sourdough toast.

KILKEEL CRAB MAYONNAISE

cucumber pickle, compressed apple, sourdough crostini.

SOUP OF THE DAY

CRISPY SQUID CAESAR SALAD

with a 63 degree poached hens egg.

TOONS BRIDGE BUFFALO MOZZARELLA

with heritage tomato, compressed watermelon.

MAINS

10oz DRY-AGED SIRLOIN

8oz F.X. BUCKLEY FILLET (€6.20 supplement)

10oz DRY-AGED RIB EYE

(served with spring onion mash and peppercorn sauce)

BUTTER MILK CHICKEN SUPREME

baby fondant potato, green pea and pancetta

VEGETABLE ROGAN JOSH

flat bread, tzatziki

ALE BATTERED HADDOCK AND CHIPS

pea puree and tartar sauce



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

HOW DO YOU LIKE YOUR STEAK COOKED?

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL-DONE
Very red cool centre	Red warm centre	Warm pink centre	Slight pink centre	Cooked through

DESSERTS

STICKY TOFFEE PUDDING

rum & raisin ice cream.

LEMON CHEESE CAKE

lime curd, praline.

BANOFFEE

peanut butter ice-cream.

CHOCOLATE & ORANGE MOUSSE

hazelnut cream.

Service charge of 12.5% is applied to tables of 5 or more

