

GROUP MENU A €40

STARTERS

DEVILLED SLANEY VALLEY LAMB KIDNEYS
bacon, mushroom, Cavistons sourdough toast

SOUP OF THE DAY
Guinness & treacle bread

BLACKENED MACKEREL
avocado purée, compressed fennel, gribiche

BULGAR, FETTA & POMEGRANATE SALAD
baby kale, radish & cucumber pickle

DUCK LIVER & FOIE GRAS PARFAIT
plum relish, toasted brioche

MAINS

10oz F.X. BUCKLEY SIRLOIN STEAK
scallion mash, green bean and pepper sauce

10oz F.X. BUCKLEY RIB EYE
scallion mash, green bean and pepper sauce

CORN FED CHICKEN SUPREME
grilled polenta, merguez sausage, tender stem
broccoli, goats cheese foam

SUMMER VEGETABLE PAPPARDELLE
aged parmesan, 63 degree poached hens egg

PAN FRIED JOHN DORY FILLETS
Jerusalem artichokes, cherry tomato, crab stuffed
tempura courgette flower

ROAST FILLET OF SALMON
grilled asparagus, sauce vierge



VEGETABLES & BEEF DRIPPING CHIPS SERVED TO THE TABLE

HOW DO YOU LIKE YOUR STEAK COOKED?

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

TONKA BEAN CREME BRÛLÉE
Vieneese biscuit

STICKY TOFFEE PUDDING
rum & raisin ice cream

SELECTION OF ICE CREAM

PINEAPPLE BAKED ALASKA
with caramel ice cream

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



GROUP MENU B €48.50

STARTERS

STEAK TARTARE

hazelnuts, horseradish mayo, croutons

SOUP OF THE DAY

Guinness & treacle bread

DEVILLED SLANEY VALLEY LAMB KIDNEYS

bacon, mushroom, Cavistons sourdough toast

BLACKENED MACKEREL

avocado purée, compressed fennel, gribiche

BULGAR, FETTA & POMEGRANATE SALAD

baby kale, radish & cucumber pickle

DUCK LIVER & FOIE GRAS PARFAIT

plum relish, toasted brioche

MAINS

8oz F.X. BUCKLEY FILLET STEAK

scallion mash, green bean and pepper sauce

10oz F.X. BUCKLEY SIRLOIN STEAK

scallion mash, green bean and pepper sauce

12oz F.X. BUCKLEY RIB EYE

scallion mash, green beans and pepper sauce

16oz SIRLOIN ON THE BONE

Josper grilled Bone Marrow, shallot purée, rocket and Parmesan salad

CORN FED CHICKEN SUPREME

grilled polenta, merguez sausage, tender stem broccoli, goats cheese foam

SUMMER VEGETABLE PAPPARDELLE

aged parmesan, 63 degree poached hens egg

PAN FRIED JOHN DORY FILLETS

Jerusalem artichokes, cherry tomato, crab stuffed tempura courgette flower

ROAST FILLET OF SALMON

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STICKY TOFFEE PUDDING

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