

CHRISTMAS MENU 2023

STARTERS

KOREAN BBQ CHICKEN WINGS

with Sesame & Green Onion

CRISPY PANKO CRUMBED BRIE

House Cranberry Chutney, Mixed Leaf Salad Sherry Glaze

HONEY ROAST ROOT VEGETABLE SOUP

Homemade Guinness Wheaten, sea salt and herb butter

SMOKED CHEDDAR AND HAM HOCK FRITTER

Honey Mustard Mayo, Mixed Leaf

GOATS CHEESE & CARAMELISED ONION FLAT BREAD

Crisp Rocket, Balsamic Glaze

MAINS

KATSU CHICKEN CURRY

Basmati Rice, Garlic & Coriander Naan Bread

PAN ROAST HAKE

Hasselback Potato, Roast Red Pepper Velouté, Fried Greens, Chorizo Crumb

SLOW COOKED JACOBS LADDER

Roast Onion Champ, Bone Marrow Crumb, Sautee Greens, Red Wine Jus

TURKEY & HONEY GLAZED HAM

Roasted Vegetables, Creamed and Roast Potatoes, Rich Gravy

PORK SCHNITZEL

Creamy Champ, Beef Dripping Roasties, Seasonal Veg, Cider Cream

SUN DRIED TOMATO AND BLACK OLIVE PASTA

Basil, Parmesan, Garlic Bread

DESSERTS

GUINNESS STICKY TOFFEE PUDDING

House Butterscotch, Draynes Farm Honeycomb Ice Cream

CANDIED APPLE CRUMBLE

Vanilla Custard, Vanilla Ice Cream

CHOCOLATE BROWNIE

Salted Caramel Ice Cream, Caramel Sauce

WARM XMAS PUDDING

Served with Custard

MONDAY TO SATURDAY LUNCH €26 MONDAY TO THURSDAY EVENING €29.50

FRIDAY & SATURDAY EVENING €32

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO TABLES OF 6 AND ABOVE

PLEASE LET US KNOW BEFORE ORDERING FOOD OR DRINKS IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

IN SOME CASES, FOOD ALLERGENS MAY BE UNAVOIDABLY PRESENT IN OUR KITCHEN.

DISHES MARKED WITH V CAN BE PREPARED VEGETARIAN. GF CAN BE PREPARED GLUTEN FREE. PLEASE ASK FOR OTHER DIETARY REQUIREMENTS