



SAMPLE MENU (Approx. March, April, May)

2 COURSE €25/ 3 COURSE €30/ 4 COURSE €35

Irish Cheese Board €20 - serves 6

Kids (under 12) Main/ salad/ drink/ cookie €10

CONVERSATIONAL STARTER

(Table is set on arrival with sharing platters)

Bread, butter and pickles

Overend's Kitchen smoked mackerel rillettes, heritage garden beets

hummus, house charcuterie

MAIN COURSE

(Sharing platter will be served for the table)

Regan's organic roast chicken, crispy leg, wild mushrooms and wild garlic

all served with spuds and greens

DESSERT

Bread and butter pudding, poached rhubarb and sea salt Jersey milk icecream

TEA & COFFEE

Warm mini donughts

CHEESEBOARD

Selection of artisan Irish cheeses, crackers, butters, chutney

CUSTOMIZED CAKES €45

Victoria sponge, lemon drizzle sponge, carrot walnut, chocolate fudge, coffee cake. 48hrs notice required.

(we charge cake-age €3/pp to bring your own cake)

Please note tables are held for two hours. Dishes are subject to seasonal availability due to our desire for the freshest produce. Wine list also available upon request. 12.5% Service charge will be applied to table of 10 and more.