



*Chefs Sabet*

**MAINS**

**SHANDON SLOW BRAISED DAUBE OF BEEF\***

CONFIT CARROT/RED WINE SHALLOT/HORSERADISH & PARSLEY CROQUETTE/  
PORT WINE JUS  
(CELERY, EGG, DAIRY, GLUTEN WHEAT, SULPHITES)

**SUPREME OF IRISH CHICKEN\***

SWEETCORN DUO/TOMATO & GREEN PEPPER SALSA/CRISP PANCETTA  
(DAIRY, WHEAT, SULPHITES)

**BAKED HOME SALTED GREENCASTLE COD**

SPICED BEETROOT PUREE/ASPARAGUS/IRISH BLACK BUTTER  
(FISH, DAIRY, CELERY)

**ROAST BUTTERNUT SQUASH RISOTTO\***

GRILLED HALOUMI/BABY SPINACH/YELLOW PEPPER COULIS  
(DAIRY, CELERY)

**HONEY & APRICOT GLAZED GRESSINGHAM DUCK BREAST (DINNER  
INCLUSIVE SUPPLEMENT 6.00)**

ROAST FIG/COURGETTE RELISH/SWEET RHUBARB VINEGAR JUS  
(DAIRY, CELERY, SULPHITES)

**PAN ROASTED SEA TROUT\* (DINNER INCLUSIVE SUPPLEMENT 5.00)**

RED PEPPER & CHORIZO RISOTTO/LEMON GRASS, CHILLI, GINGER PRAWN BUTTER  
(FISH, CRUSTACEANS, DAIRY, CELERY)

**PRIME IRISH HEREFORD SIRLOIN STEAK\* (DINNER INCLUSIVE  
SUPPLEMENT 8.00)**

CHERRY TOMATO/PONT NUEF/CAFÉ DE PARIS BUTTER  
(DAIRY, SULPHITES, FISH)

**\*DENOTES GLUTEN FREE OR AVAILABLE GLUTEN FREE**

**ALL SERVED WITH SELECTION OF MARKET FRESH VEGETABLES AND  
POTATO**

**(DAIRY, SULPHITES)**