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2 COURSES €20.95

3 COURSES (INC. TEA OR COFFEE) €25.95

SERVED FROM 5.30PM TO 7.00PM. TUESDAY TO FRIDAY

Jerusalem artichoke soup, crispy shallots

Saffron risotto, shrimps, mussels, calamari

Terrine of Irish ham, pineapple pickle

Beetroot salmon gravad lax, potato and herb salad, deep fried egg

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Slow roast pork belly, parsnip and black pudding mash, broccoli

Potato and parmesan gnocchi, grilled and roasted winter vegetable salad

Pan roasted ray wing, olive oil mash, beetroot, orange and sherry vinegar reduction

Braised daube of beef, horseradish gratin, chocolate and port jus

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Passion fruit tart, chocolate sorbet

Apple and blackberry crumble, rhubarb sorbet, custard\*

Warm chocolate brownie, Guinness ice cream, white chocolate sauce\*

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**SIDE ORDERS**

Chips 3.95

New Potatoes 3.95

Mixed Salad 3.95

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Please consult your server if you have any dietary requirements

\* Not suitable for people with nut allergies

Service charge not included, except with parties of 8 or more where 10% will be added

All gratuities are at your discretion and will be wholly distributed to the team

# COFFEES AND AFTER DINNER DRINKS

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## DESSERT WINES

	PER BOTTLE	PER GLASS
<b>Muscat de Beaume de Venise Domaine de Durban (75cl)</b> <i>Rich and full-bodied grape and toffee fruits with plenty of power and a sweet finish. Ideal with all the richer desserts</i>	38.00	5.50
<b>Noble One Botrytis Semillon 2000 (37.5cl)</b> <i>Rich tangy orange peel and marmalade flavour. Try it with richer desserts</i>	50.00	14.50

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## MANZANILLA & SHERRY

<b>Manzanilla Pasada 'San Leon' Herederos de Argueso (37.5cl)</b> <i>Acclaimed as one of the best from Sanlucar. Aged in barrels for 7 years minimum. Aromatic with a distinctive nutty flavour.</i>	13.50	3.50
<b>Sherry Argueso Cream'(75 cl)</b> <i>Medium oloroso sherry with hints of sundried Pedro Ximenez.</i>	24.00	3.00

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## PORTS

<b>Warres, Heritage, Ruby</b> <i>Blackberry and plum fruits in a rounded, supple wine. A great way to end the meal</i>	27.50	6.50
<b>Warres, Quinta da Cavadinha Vintage 1989</b> <i>Rich, powerful sweet plums and figs, with Christmas-cake spice. Long and supple with a savoury finish. By itself, or with a plate of cheese</i>	64.50	14.00

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## COFFEES

Espresso	2.00
Double Espresso	3.50
Cappuccino	3.50
Latté	3.50
Americano	3.50
Selection of teas	3.50
Liqueur Coffees	7.50

## DIGESTIFS

Hennessy	5.50
Courvoisier	5.50
Calvados	6.00
Hennessy XO	14.00