

CHRISTMAS LUNCH

Locally Sourced, Seasonally Inspired

2 Courses €28 | 3 Courses €34



Starters

- Soup of the day, served with a selection of breads (1, 9)
- Teriyaki BBQ cauliflower & tempeh, organic leaves, sesame & peanut rayu (6, 7,8, 12, 13)
- Cod croquettes, saffron aioli, spiced pickled cucumber, sundried tomato (3,4, 9)
- Ham hock terrine, white asparagus, sherry hollandaise sauce, honey roasted hazelnuts, sourdough crostini (1,3,8,9)

Main Courses

- Slow cooked beef rib, squash puree, spinach, roast onion, mash potato, port wine jus (€5 Supplement) (9)
- Cajun chicken burger, scamorza, bacon, gherkin, sun dried tomato, pecorino Cajun chips, salad (1, 9)
- Fresh pasta (Seagull bakery) chicken, bacon, wild mushroom, leek, in a pecorino cream sauce, pine nut & herb crumb (1,8,9)
- Fish of the day ask server
- Thai yellow curry, rice, papadum VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5)
- Veggie Tempeh & chilli Bolognese, fresh spelt pasta (Seagull Bakery) (1,6, 13)

Sides: €4 each chips/ mash potato/ za'atar potatoes/
sumac sweet potato wedges / patatas bravos with chorizo & roast
vegetables / side salad with pickled veg / seasonal vegetables in herb oil

Desserts:

- Plum & apple crumble, ginger & nuts, vanilla ice cream (vegan available) (8)
- Vanilla & Greek yogurt panna cotta, coffee & Bailey's sauce, honeycomb (1,9)
- Chocolate brownie, pear, spiced ice cream, cinnamon & coconut caramel (1,3,7, 9)
- Selection of ice cream (1,3,8, 9)

10% service charge applies to groups of 10 or more

Our Local Suppliers

O'Flynn's Butchers, Comerogh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Anestown, Bollybeg Greens, Tom Cleary Veg, The Seo Gardener, J. O'Doherty Fish, Meadowfield farm, Gubbeen Smokehouse, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs,
please let your server know and we will do what we can to cater for you.
Most dishes are available in Gluten Free options on request.