

SET DINNER

Locally Sourced, Seasonally Inspired

2 Courses €43, 3 Courses €52.50

10% service charge applies to groups of 10 or more



STARTERS:

SOUP OF THE DAY (1,9)

PULLED BEEF ARANCINI, tomato sauce, Parmesan, onion chutney (1,9,13)

SMOKED SALMON BRUSCHETTA, dill cream cheese, radish, pink onion, pickled cucumber (1,4, 9,13)

ASIAN STYLE TEMPEH SALAD, sweet & sour peanut dressing, chilli & sesame oil, organic leaves (6, 7,12,13)

GRILLED HALLOUMI, strawberry salsa, onion purée, nut pesto, Seagull bakery sourdough crackers (1,8,9,13)

MAINS:

SLOW COOKED BEEF RIB, spiced rice, Asian slaw, carrot & ginger purée, beef jus, roasted peanuts **€5 supplement** (7,9,12,13)

BBQ PORK BELLY, roast potato, chargrilled vegetables, gherkin & jalepeno salsa, Cajun mayo (3,9,10,11,13)

CHICKEN SUPREME, parmesan gnocchi, mushrooms, basil cream sauce. (9)

FISH OF THE DAY (ask server)

THAI YELLOW CURRY, basmati rice, papadum
SEAFOOD (2,4,5) /CHICKEN /VEGGIE

ROAST GRILLED AUBERGINE, green lentil ragu, tahini, pomegranate salsa, za'atar potato wedges (10,12,13)

SIDES:

Chips, Za'atar Potato Wedges, Mash Potato, Patatas Bravas With Chorizo, Side Salad With Pickles, Seasonal Vegetables €5

Momo Bread Plate With Dips (1,8,9,12) €6 / €10

Cauliflower Wings, Peanut & Sesame Rayu (6,7,8,12) €8

DESSERTS:

VEGAN PISTACHIO & ALMOND TART, strawberry & mint, berry sorbet (7,8)

GREEK YOGURT VANILLA & CHERRY PANNA COTTA, almond crisp (1,3,8,9,13)

CHOCOLATE BROWNIE, caramel popcorn, vanilla ice cream caramel sauce (3,8,9)

ICE CREAM SELECTION (vegan option available) (3,8,9)

If you have any special dietary requirements or needs, please let your server know.