LUNCH
Locally Sourced, Seasonally Inspired
SET MENU - 2 Courses €27.50, 3 Courses €37
10% service charge applies to groups of 10 or more

STARTERS:
SOUP OF THE DAY (1,9)

PULLED PORK (TEMPEH- vegan) BLAA, Asian slaw, crispy onion, peanut & sesame rayu, organic leaves (1,3,6,7,12)

BUFFALO MOZZARELLA SALAD, roast cherry tomato, olives, organic leaves, balsamic, roasted seeds (1,9,12,13)

PULLED BEEF ARANCINI, pecorino cheese, bacon dust, roast red pepper tomato sauce, onion chutney, pumpkin seeds (1,9,10)

MUHAMMARA, FALAFEL, pickled radish & cucumber, pomegranate, chilli & sesame oil (7,8,12)

MAINS:
CIOPPINO ITALIAN STYLE CHOWDER, monkfish, mussels, prawns, clams, fennel, baby potato, light tomato broth, fresh herbs, sourdough (1,2,4,5,9,10)

CAJUN BUTTERMILK CHICKEN BURGER, smoked bacon, scamorza, tomato, gherkin & red onion salsa, Cajun- pecorino chips (1,3,9,13)

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

SEAGULL BAKERY FRESH HERITAGE PASTA, chicken, chorizo, Buffalo mozzarella, arrabiata tomato sauce, courgette, spinach (1,9,10)

SLOW COOKED BEEF RIB, mash potato, carrots, parsnip purée, port red wine sauce, herb salsa **€5 supplement** (9,13)

FISH OF THE DAY (ask server)

SEAGULL BAKERY FRESH HERITAGE PASTA, BBQ tempeh, grilled Mediterranean vegetables, spiced tomato sauce, herb salsa (1,6,10)

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
2 sharing

CAULIFLOWER WINGS peanut & sesame rayu (6,7,8,12) €8

DESSERTS:
RASPBERRY MINT PAVLOVA, Chantilly cream, frozen yogurt, pistachio crumb, raspberry coulis (8,9)

VEGAN BASIL & LIME CASHEW CAKE, tahini & sesame tuille, lime gel, blood orange sorbet (7,8,12)

CHOCOLATE BROWNIE, caramel sauce, vanilla ice cream, nut crumb (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..