

# sample package menu



## starter

### **buffalo mozzarella**

plum tomatoes, mesclun leaves, pistachios, aged balsamic, pomace olive oil  
allergen 5 pistachio, 7

### **classic caesar salad (add chicken + €4)**

baby gem, bacon lardons, garlic croutons, parmesan cheese, light anchovy dressing  
allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13

### **black fig & apple salad (vegan)**

cantaloupe pearls, physalis, rocket, orange, mixed seeds, citrus dressing  
contains no allergen

### **homemade soup of the day**

chive oil  
allergen 7, 9, 12

## main course

### **pan-roast wasabi & sesame salmon**

spiced tomato & bell peppers peperonata, potato fondant, lime  
allergen 3 salmon, 7, 9, 10, 12, 13

### **black angus beef burger**

brioche bap, cheddar cheese, tomato, arugula, pancetta, truffle aioli, thick cut chips  
allergen 6 wheat, 7, 9, 10, 11, 13

### **cloverfield chicken supreme**


wild mushroom puree, carrots, roast sweet potato, charred spring onion, rosemary jus  
allergen 7, 8, 9, 12

### **chick pea & spinach thai red curry (vegan)**

lemon grass, ginger, galangal, pickled carrot & coriander salad, basmati rice  
allergen 8

### **short rib of hereford beef**

celeriac & potato puree, seasonal vegetables, pak choi, pearl onion jus  
allergen 7, 8, 9, 12



## dessert

### **chocolate & salted caramel cube**

chocolate sable, chocolate soil, vanilla cream  
allergen 6 wheat, 7, 8, 11

### **raspberry & white chocolate heart**

raspberry coulis, berries  
allergen 6 wheat, 7, 8, 11



### **lemon meringue tart**

mango gel, fresh cream  
allergen 6 wheat, 7, 8, 9, 11

**\* all our meats & fish are irish origin**

**\* please notify a member of management regarding any allergies or food intolerances**

#### allergen index

no1	crustaceans
no2	molluscs
no3	fish
no4	peanuts
no5	nuts (specify nut)
no6	cereal containing gluten
no7	milk/milk products
no8	soya
no9	sulphur dioxide
no10	sesame seeds
no11	egg
no12	celery and celeriac
no13	mustard
no14	lupin

