

restaurant menu new year's eve 2021

starters

buffalo mozzarella

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

classic caesar salad

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

short rib of hereford beef

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

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, 11, 13

cloverfield chicken supreme

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

10oz prime striploin steak (supplement €8.00)

buttermilk onion rings, chunky chips, bloody mary plum, pepper cream sauce
allergen 6 barley & wheat, 7, 8, 9, 11, 12

chick pea & spinach thai red curry (vegan)

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

desserts

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