

## Sample Group Menu

3 courses €35

### Starters

#### Warming Soup of the Evening

just ask your server for details (v) (gf)

#### Prawn & Crabmeat

with lime, local Highbank syrup, leaves & toasted sourdough

#### Young Buck Blue Cheese Salad

with poached williams pear, mileevan truffle honey, organic leaf and sticky walnuts (gf) (v)

#### Fish Cake

crispy white fish with herb aioli, romesco sauce and cucumber

Speciality house breads: Guinness and treacle soda bread, Herb, garlic and Irish cheddar yeast bread

### Mains

#### Butter Roasted Hake

with grilled young leek, roast artichoke risotto, second nature oil, lemon puree, broad beans and pickled fennel (gf)

#### Paddy Kenna's 10 oz Sirloin Steak (€5 supplement)

duck fat chips, sundried tomato, roast shallots with pepper sauce/ béarnaise sauce (gf)

#### Kilkenny Black Leg Chicken Breast

with sweetcorn, smoked sausage, crispy thigh, savoy cabbage and roast chicken jus (gf)

#### Spicy Falafel with Smoked Aubergine

with red pepper jam, greens and coriander yogurt (gf) (v)

Each table will be served a bowl of potatoes

Additional side orders €2.75 - chunky chips, mixed leaf salad, mixed seasonal vegetables

### Dessert

#### Milk Chocolate Delice

with honeycomb and vanilla ice cream (gf)

#### Vanilla Bean Crème Brulee

with homemade shortbread biscuits (gf)

#### Lemon tart

with blueberry gel & mascarpone cream