

## Group Menu

€35.00

### Starters

#### Soup of the Evening

just ask your server for details v gf

#### Prawn & Crabmeat

with pickled fennel, lime gel, sourdough toast and dressed leaves

#### Chickpea Hummus

with mint, pomegranate, popadum and radish v gf

#### Fresh Pea Risotto gf

with crispy soft egg wrapped in potato and lardo

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

### Mains

#### Grilled Seabass Fillet

with fennel, tomato fregola, greens and chorizo gf

#### 14Hr Braised Shoulder of Lamb

with gratin potato, broccoli, confit garlic, herb sauce and lamb jus gf

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

with duck fat chips, tomato, red wine shallots, pepper sauce/garlic butter gf

#### Courgette Fritter and Halloumi

with date jam, cous cous, chilli and coriander yogurt v

Each table will be served a bowl of potatoes and carrot/turnip mash

Additional side orders €3.50 - chunky chips, mixed leaf salad

### Desserts

#### Vanilla Crème Brûlée gf

with shortbread biscuits

#### Basil Pannacotta

with strawberry, brown butter crumble and strawberry syrup

#### Choux Bun

with hazelnut custard, praline, caramel and fresh cream

**Add a scoop of ice cream €1.50**

gf indicates dishes can be prepared as gluten free, on request v indicates dishes can be prepared as vegetarian on request

