CHRISTMAS MENU

Roast Vegetable Soup
Roasted vegetable soup, homemade wheaten bread, honeyed butter.

Goat’s Cheese Crumble
Goats Cheese Crumble, Roasted Baby Figs, Beetroot, Truffle Honey Dressing.

Pan Seared Pigeon Breast
Pan Seared Pigeon Breast with Cranberry & Orange Chutney

Salmon Gravlax
Salmon Gravlax, Smoked Tomato Chutney with Fennel and Tomato salad.

Confit Duck
Confit Duck with Tortilla, Cucumber, Leek & Hoi Sin Sauce.

Chicken Caesar Salad
Traditional Chicken Caesar Salad.

Turkey & Ham
Traditional Roast Turkey & Ham, Sage Stuffing & Accompaniments.

Pan Seared Chicken Breast
Pan Seared Chicken Breast, Peas, Pancetta, Potatoes, Braised lettuce & Jus.

10oz Ribeye
10oz Ribeye, Tender stem Broccoli, Confit Carrot, Oven dried tomato, Chunky chips & peppered sauce. (£5 supplement)

Braised short Ribs of Beef
Braised short ribs of beef, Sautéed kale, Winter veg, Thyme mash and Shallot Jus.

Fillet of Cod
Fillet of cod, Tapenade crust, Buttered Samphire, Lemon & Tomato Cream

Roast Mediterranean veg Risotto
Roast Mediterranean veg Risotto with Salsa Verde

Christmas Pudding
Christmas Pudding with Brandy Sauce

Sticky Toffee pudding
Sticky Toffee pudding with Butterscotch sauce & Honeycomb Ice Cream

Chocolate Brownie
Chocolate Brownie with Chocolate sauce & Raspberry Ripple Ice Cream.

Selection of Irish Cheeses

LUNCH FRI – SAT £30.00  LUNCH SUN – THURS £25.00
DINNER FRI – SAT £33.00  DINNER SUN – THURS £29.00

Food Allergies & Intolerances - When making an order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. A discretionary 10% service charge will be added to parties of 6 or more. 100% of cash & card tips go to our amazing staff.