

# Christmas

LUNCH MENU €40

## STARTERS

### CHICKEN LIVER PARFAIT

with truffle butter, grape chutney and toasted brioche

### COD

Deep fried salt cod brandade balls, quail egg, red pepper coulis, chorizo & olive oil

### BURRATA

beetroot, radicchio, horseradish & candied walnut

### ROASTED PUMPKIN, HONEY & ROSEMARY SOUP

crème fraiche & spiced curried oil with focaccia bread

## MAINS

### ROASTED PORK BELLY

with apple puree and crushed celeriac and chervil

### BORLOTTI BEAN STEW

curly kale, roasted onion, tomato, fennel & pesto

### GRILLED SEABREAM

artichoke puree, buttered cavalo nero, pickled mushrooms & artichoke crisp

### DRY AGED BURGER

Caramelised dry aged beef (Pat McLoughlin's), onion ring, sweet balsamic onion, red Leicester cheddar and truffle mayo in a roast onion brioche bun, served with herb skinny fries

### 8OZ SIRLOIN

8oz John Stone Sirloin, with truffle remoulade, caramelised shallot, watercress and skinny fries (€10 supplement)

**\*\*All main courses served with sliced new potatoes, soft herb mayonnaise**

## SIDES

### SKINNY FRIES €5

with rosemary and French mustard mayonnaise

### DEEP FRIED BRUSSEL SPROUTS €5

with truffle mayonnaise

### SWEET POTATO PURÉE €5

with bourbon, maple syrup & brown butter

## DESSERT

### CHOCOLATE BRULÉE CAKE

with crème fraîche sorbet and spiced red wine pears

### PAVLOVA

with blackberry sorbet and fresh berries

### CHEESE BOARD

Whiskey cheddar, Durrus farmhouse cheese, Wicklow blue, ST Tola goats cheese. All served with shallot chutney & crackers (supplement €12.50)