

BBQ MENU

Available for parties of
25 or more

OPTION A €38.50pp

Salad of Cherry tomatoes, cucumber, feta cheese, chickpeas, soft herbs

Mediterranean cous cous salad – Marinated lady olives, basil mayonnaise

New potato salad – Creme fraiche, spring onion, chives

Burger – Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage – In a sourdough roll, with homemade red pepper tomato relish and crispy shallot

Baked potatoes – Salsa verde, ricotta and feta cheese

Coal roasted sweet – Lime, maple syrup, nut brown butter

Coal roasted cauliflower – curried creme fraiche, white grapes, flaked almonds, pickled golden raisins

EXTRAS

Slow cooked cumin spiced pork ribs – €7pp
homemade bbq sauce, dried onions and lime

Chargrilled Seabream – cafe de paris butter €10pp

DESSERTS €8pp

Chocolate mousse in a glass – Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Vanilla panna cotta – raspberries and elderflower syrup

OPTION B €45pp

Salad 1 – Tomato, cucumber, pickled red onion, fresh mozzarella, borlotti beans, lovage and basil

Salad 2 – Cucumber, radish, pickled mooli, kidney beans, watercress and spinach

Salad 3 – Grilled red pepper, courgette, black olives, pesto, orzo and parmesan with rocket and baby spinach

New potatoes – creme fraiche and spring onion, topped with red onion and mint feta

Burger – Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage – In a sourdough roll, with homemade red pepper tomato relish, crispy shallot

Chipotle pulled pork – cooked over coal with pickles and crispy bits in a soft brioche bun

Pulled lamb – charred with harissa spice, pickles and crispy bits in a soft brioche bun

Baked potatoes – Salsa verde, feta cheese and ricotta

Coal roasted sweet – Lime, maple syrup, nut brown butter

Summer carrot salad – feta, lovage, parsley and candied pumpkin seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices include VAT. 12.5% service charge for parties of 6 or more.