

# GROUP LUNCH MENU

2 course €40 pp | 3 course 47pp

## ON THE TABLE

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### House Baked Focaccia

served with garlic, rosemary and our homemade cultured butter

## TO START

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### Cream of Onion Soup

With a toasted crouton of Hegarty cheddar cheese

### Pork Rilette Balls

deep fried with nduja mayonnaise, soft herb powder and Pecorino cheese

### Beetroot Salad

golden & red beets, baked turnip on lemon velvet cloud yogurt

## MAINS

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### Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

Carrot puree, baby carrots, buttered kale, rosemary & pork gravy

### Rosted Salmon

Artichoke puree, buttered kale, crispy cod brandade ball, chrizo oil & deep fried parsley

### Fried Onion Burger (Gilligans Farm)

caramelised dry aged beef pattie, crispy onion ring, onion marmelade, red Leicester cheddar and truffle mayo in a brioche bun, served with rosemary fries

### Wild Mushroom Orzo

King oyster mushroom, celeriac with Parmesan & chive

## DESSERTS

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### Warm Chocolate Chip Cookie

chocolate ice cream, crunchy chocolate soil, peanut butter custard

### Panna Cotta

vanilla creme fraiche, winter fruit dressed in elderflower & mint, blackberry sorbet and blueberry mousse

### Tea & Coffee