

## 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

### THE FINEST IRISH BEEF

**Chateaubriand (John Stone)**

€18 pp  
serves 2

**Rib on the bone**

€20 pp  
serves 3

### EXTRAS

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

**Chargrilled Seabream** cafe de paris butter €10pp

### 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

### 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

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## DRINKS PACKAGE

### SPARKLING WELCOME

€9pp

Prosecco reception

### BEAT THE HEAT

€50 per bucket

Ice cold buckets of 8 beer.  
Choose from Corona, Peroni  
or Bulmers

### SIGNATURE COCKTAILS

€10pp

Forbidden Mango

Mairead Rose

Lemon Bon Bon

All served from our killiner jars

### PREMIUM SPIRITS

starting from €150

Bottle of Kettle vodka,  
Tanqueray gin or Røe & Co  
whiskey + 8 mixers

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.