

Saturday 21<sup>st</sup> January



Aperol Spritz €7  
Glass of prosecco €6  
Negroni €7.50  
Bellini €6

## STARTER

French onion soup with cheese crudité €8

Mozzarella di bufala, tomato jam, beetroot tahini €12

Caramelized foie gras, red wine infused onion, pan-brioche €12.

Crispy fried calamari tossed with chilli & coriander accompanied with sweet chilli €12

Baked tart Tatin with beef & caramelized onion, crème fraiche €12

Pressed Lamb terrine, lime & coriander hummus, tortilla chips, pistachio crumble €12

Beef carpaccio, candied hazelnuts, saffron mayo & pickled vegetables €12

Garganelle with pulled beef, mushrooms, tomatoes & roasted ricotta €10/17

Ravioli artichoke, nduja veloute, cherry tomatoes, crispy pancetta €12/17

## MAIN COURSE

Escalopes of Veal al limone, steamed vegetables €26

Pan seared beer glazed Duck breast on asparagus, with spiced gratin €26

Char grilled Irish beef fillet; grilled zucchini, pak choy & kale €35

French rack of veal, roasted carrots, whisky sauce €32

U.S.D.A Beef sirloin, mushrooms, tarragon butter, crispy onions €32

Slow cooked Lamb Rump, beetroot turnip & baby carrot salsa verde €28

Pan roasted Meagre, olive oil, white lemon, cherry tomatoes €28

Side sauces - Bearnaise, Pepper or Red Wine jus €3.5

*If you have a food allergy or sensitivity, please ask your server about any ingredients in our dishes before you order your meal.*