

# MOTHER'S DAY MENU

## 3 Course Dinner + Berry Bellini €45.95



### STARTERS

#### SOUP OF THE DAY

*Check the board for today's option,  
served with sourdough and butter 9, 1a, 12*

*v ga da*

#### GARLIC CIABATTA LOAF

*Oven baked ciabatta stuffed with homemade garlic  
butter, served with dressed mixed leaves 1a, 7, 10, 12*

*v ga*

#### BUFFALO CHICKEN WINGS

*Spicy chicken wings, cashel blue cheese dip, celery  
sticks 3, 7, 9*

*da*

#### CRAYFISH & PEACH SALAD

*Mixed leaves, toasted almonds, mint yogurt dressing  
7,8, 9, 10, 12, 2,*

*v gf da*

#### DUCK LIVER PARFAIT

*Homemade red onion jam, sourdough toast  
1a, 3, 7, 12*

*ga*

#### SEARED BEEF CARPACCIO

*Truffle mayonnaise, crispy capers, rocket parmesan  
shavings 3,7*

*ga da*

### MAINS

#### BAKED FILLET of HAKE with HERB CRUMB

*Sauteed baby potatoes, green beans, lemon cream sauce,  
homemade dill herb crumb 1a, 4, 7, 12*

*ga da*

#### SLOW COOKED PORK BELLY

*Truffle mash potato, green beans, braised fennel, apple & fennel  
slaw, crackling, Madeira jus*

*gf da 7, 9, 10, 12*

#### FREE RANGE IRISH CHICKEN SUPREME

*Herb mash potato, green beans, smoked carrot puree, pea-shoots &  
Madeira jus 7, 9, 10, 12*

*gf*

#### WILD IRISH MUSHROOM RISOTTO

*Selection of wild mushrooms, truffle, parmesan crisp, basil  
pesto, pea-shoots 7, 12*

*v ga da*

#### PHX BEEF BURGER

*Cheddar cheese, pancetta bacon, jalapeno mayo, red onion jam,  
brioche bun, skinny-cut fries, dressed mixed leaves, pepper sauce*

*ga da*

#### SIRLOIN STEAK 8oz minimum 28 day aged

*7, 10, 12*

*Skinny-cut fries, dressed mixed leaves, red wine braised shallot,  
Choice of: Pepper sauce/ Garlic butter/ Chimichurri*

*€8 supplement*

*ga da*

### DESSERTS

#### GLUTEN-FREE CHOCOLATE & PEANUT BUTTER BROWNIE

*Dark Belgium chocolate sauce &  
vanilla ice-cream*

*gf*

#### VANILLA CRÈME BRÛLÉE

*Traditional French custard dessert  
with caramelized sugar on top*

*gf*

#### SELECTION OF SORBET & ICE CREAMS

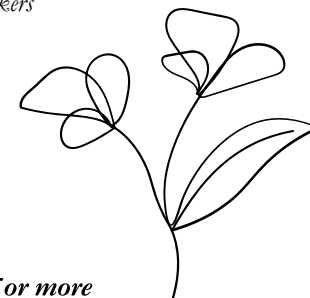
*Vanilla, chocolate & salted caramel ice-  
cream, mango sorbet, wild berry compote*

*gf da*

#### MINI CHEESE SLATE

*Selection of Irish & French cheeses,  
walnuts, homemade red onion jam &  
artisan Irish crackers*

*ga*



*\*For tables of 5 or more*

*10% service charge will be added to the final bill*

*gf*

*Gluten Free*

*ga*

*Gluten Free adjust*

*df*

*Dairy Free*

*da*

*Dairy Free adjust*

*v*

*Vegetarian*