-STARTERS-

SOUP OF THE DAY

Served with homemade Guinness bread & butter



GARLIC CIABATTA LOAF

Oven baked ciabatta bread, stuffed with homemade garlic butter, dressed mixed leaves



BUFFALO CHICKEN WINGS

Free range chicken wings, Spicy buffalo sauce, celery sticks & Cashel blue cheese dip



PHX HOUSE SALAD

Red Peppers, sun-dried tomatoes, cashews, 5mile town goat's cheese, baby potato, mixed leaves, house dressing



DUCK LIVER PARFAIT

Homemade red onion jam & sourdough toast

gd

SMOKED MACKEREL & DILL FISHCAKES

Tarragon tartare, dressed mixed leaves, lemon

BAKED FILLET of HAKE with HERB CRUMB

Winter Bellini Wild berry liquer & Prosecco

MAINS

New Year's Dinner

Sauteed baby potato, green beans, lemon cream sauce, tomato concasse



SLOW COOKED PORK BELLY

Truffle mash, braised fennel, green beans, apple and fennel slaw, crackling, Madeira jus



FREE RANGE IRISH CHICKEN SUPREME

Herb mash potato, green beans, smoked carrot puree, Madeira jus



WILD IRISH MUSHROOM RISOTTO

Selection of wild mushrooms, Vegeterian Parmesan, truffle basil pesto, parmesan crisp



8oz PHX BEEF BURGER

Irish Cheddar & Pancetta Bacon jalapeno mayo, red onion jam, brioche bun, skinny-cut fries, dressed mixed leaves, pepper sauce



SIRLOIN STEAK

8oz /minimum 28 day aged Red wine braised shallot, skinny-cut fries, mixed leaves Choice of: pepper sauce / garlic butter / chimichurri

€8 supplement



df Dairy Free Øf Gluten Free da Dairy Free adjust Vegetarian

-DESSERTS-

PEAR & WILD BERRY CRUMBLE

Homemade crumble made to order, served with Vanilla Ice-Cream

GLUTEN-FREE CHOCOLATE & PEANUT BUTTER BROWNIE

Dark Belgium chocolate sauce, vanilla ice-cream



VANILLA CRÈME BRULÉE

Traditional French custard dessert with caramelized sugar on top

gf

SELECTION OF ICE CREAMS

Vanilla, chocolate ice-cream, mango sorbet, wild berry compote



MINI CHEESE SLATE

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

