



Dinner Inclusive Menu

2 Courses €34 & 3 Courses €40pp

Starters

Seafood Chowder

Selection of fresh, smoked and shellfish with seasonable vegetables in a creamy saffron veloute. Served with homemade soda bread.

Contains Allergens 1 Wheat, 4, 7, 9, 12, 14.

Duo of Bruschettas

- Crispy sourdough bread, buffalo mozzarella, ricotta cheese, heirloom tomato, fresh oregano and rose garlic.
- Crispy fennel and tomato loaf, truffle ricotta cheese, prosciutto crudo, crispy rucola and grilled peach wedges.

Contains Allergens 1, 3, 6, 7.

Hoisin Pork Belly

Pork belly, raspberry infused mashed potato, mango salsa, celeriac remoulade, rainbow baby carrot and mango puree.

Contains Allergens 1 Wheat, 3, 5, 6, 7, 8, 9, 10, 11, 12.

Tahini Hummus

(Vegan / Vegetarian)

Kale and chickpea tahini hummus served with a selection of vegetable sticks and Italian grissini.

Contains Allergens 1, 8 Walnut, 11.

Mains

Irish Dry Aged Prime Limousine 10oz Ribeye Steak (€8 Supplement)

Served on a bed of butter sauteed French green beans, Roscoff confit onion jam, Beltran hand cut chips finished with pepper sauce.

Contains Allergens 6, 7, 12.

Pan Fried Seabass

Potato rosti, confit pearl onions, torched cauliflower carpaccio, pickled blueberries, and brown butter sauce.

Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.

Chicken Supreme

Roasted Manor Farm corn fed chicken breast, potato fondant, torched cauliflower and cauliflower carpaccio. Served with wild mushroom, smoked pancetta and tarragon sauce.

Contains Allergens 1 wheat, 5, 6, 7, 8, 9, 11.

Seafood Pasta Alfredo

Pasta linguini, Dublin Bay prawns and Connemara mussels cooked in garlic and chilli alfredo sauce.

Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.

Sweet Potato and Lentil Dahl (Vegan / Vegetarian)

Sweet potatoes cooked in tomato, cardamom and saffron sauce. Slow cooked lentil dahl with baby spinach. Topped with coriander and black sesame seeds. Served with jasmine rice.

Contains Allergens 1 Wheat, 2, 3, 4, 7, 12, 14.

Desserts

Morgan Mess

Meringue, vanilla whipped cream, strawberries, raspberry coulis.

Contains Allergens 3, 5, 7, 8.

Baked Passionfruit Cheesecake

Topped with mango coulis.

Contains Allergens 1 Wheat, 3, 7.

Homemade Vegan Chocolate Brownie (Vegan / Vegetarian)

Served with blood orange sorbet and berry mousse.

Contains Allergens 1 Wheat, 6, 8.

ALLERGENS

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11 Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs