

## SET DINNER

### STARTERS

Pan Fried Calamari, Irish Clams, Fregola with Zucchini, Lemon & Squid Ink Coral Tuille

Toasted Rosemary Focaccia, Crema al Parmigiano, Mortadella, Fig Jam and Pistachio

Vegan Black Venere Risotto, French Pumpkin, Zesty Gremolata and Courgette Flowers

### MAINS

10 oz Ribeye, Crispy Garlic Potato, Tomato & Peppers Vinaigrette €10 Supplement

Chicken Supreme, Pancetta Mash Potato, Fresh Sweet Corn & Chili Salsa

Sea Bass, Warm Barley Salad with Chorizo and Broad Beans, Creamy Lemon Sauce

Vegan Miso Glazed Cauliflower, Burnt Fennel Puree, Mini Heirloom Tomato and Pomegranate

### DESSERTS

Mango & Passion Fruit Eton Mess and Coconut Shavings

Vanilla Ice Cream Sundae, Caramelized Pecans, Honeycomb and Dulce De Leche Sauce

Warm Chocolate Brownie, Whipped Caramel Mascarpone and Fresh Raspberries

Customers: All products/dishes are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

A discretionary 12.5% service charge will be added to parties of 6 or more