



Bottomless Supper €40

Available Friday & Saturday from 7pm,

Last order 9pm



To Start

HARVEST SOUP

Roast Roots & Manuka honey soup
Sour cream, toasted & salted pumpkin seeds
Batch loaf bread
(1-wheat, rye, 6,7,9,12) Vegan on request

STICKY CHICKEN WINGS

Rum glazed
Spring onion and chilli jam
(4,6,9,10,11,12,14)

CRISPY FRIED BRIE

Wicklow brie, summer berries
Confit pear and candied walnut
(1-wheat,3,6,7,8-walnut,10,12) Vegetarian

SMOKED CHICKEN CEASAR SALAD

Parmesan, crisp baguette fingers
Japanese Sisho vinegar
(1-wheat,3,4,6,7,10,12)

The Main Event

GILLIGAN'S FARM BEEF BURGER

Rosemary & smoked sea salt
Korean BBQ sauce, cheese and streaky bacon
Toasted bap, spiced potato chips
(1-wheat, rye, 3,6,7,9,10,11,12)

JAPANESE STYLE HADDOCK

Pan fried sesame seeds wrapped haddock
Fried egg rice, reduced ponzu sauce
Pickled onion & ginger salad
(1-wheat,3,4,6,11,12)

BBQ PULLED "PORK" STYLE BAO BUN

Vegan steamed buns, vegetables
Micro leaves, Asian slaw
(1-wheat,6,8-peanuts,9,10,12) Vegan

DUBLIN LINGUINI

Fresh seafood pasta
Dublin Bay prawns and clams, green pea and chilli
(1-wheat,2,3,4,6,7,9,10,12,14)

Sweet Finish

WHITE CHOCOLATE & CRUNCHY RASPBERRY

Oreo crumble and raspberry sorbet
(1-wheat,3,5,6,7,8-almond)

MANGO & PASSIONFRUIT CHEESECAKE

Raspberry puree and rose petals
(1-wheat,3,6,7,12)

CARAMELISED GRANNY SMITH APPLE TART

Vanilla ice cream, butterscotch
(1-wheat,3,6,7,12)

DATE & CHOCOLATE BAKE

Cranberries, tonka bean oat milk Anglaise
(1-wheat, oat, 6,12) Vegan

To Drink

G&R

Ketel One Grapefruit and Rose. Campari.
Lime. Rue Berry. Poachers Soda.

C&M

Ketel One Cucumber and Mint. Cucumber.
Lemon. Poachers Wild Elderflower Tonic.

P&O

Ketel One Peach & Orange Blossom. Aperol.
Lemon. Poachers Citrus Tonic Water.

MIMOSA'S

(12)

PROSECCO

(12)

Non-Alcoholic Prosecco Available

House Rules

1. Arrive On Time- The table that starts together stays together; tables will be held for a max of 10 minutes for late arrivals.
2. Drink plenty of water-it's free!
3. Please drink responsibly- you will thank us in the morning
4. All good things come to an end-of course, if your table is not required for another guest, you are more than welcome to stay with us longer, or we can try to arrange an alternative area for post meal drinks in either Botanical or The Big Tree Pub next door.
5. Bottomless Supper includes one choice of a starter and main OR main and dessert, bottomless drinks from this menu for 2hours from your reservation time, all items outside of this or past the 2hr mark will be charged. Only one drink will be served/topped up per person each round.
6. Most importantly have fun-you deserve it!

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations.

Please inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery,

10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs

Bottomless Supper



botanical