



Groups Menu



2-course €29.50

3-course €35

Tea & coffee included

Starters

STICKY FRIED CHICKEN WINGS

Teriyaki glazed with chilli jam, lime, sesame seed and Spring onion
(Contains 9,10,11,12)

SUMMER BRUSCHETTA

Plum cherry tomato and basil
Toasted focaccia
(Contains 1-wheat,6,7,8-pine,12)

CRISPY FRIED BRIE

Wicklow brie, Summer berries, confit pear and candied walnuts
(Contains 1-wheat,3,6,7,8-walnuts,12)

The Main Event

STACKED WAGYU BEEF BURGER

Applewood cheddar, tomato relish
Brioche bun
Chicken spiced fries
(Contains 1-wheat,3,6,7,9,10,12)

FISH N CHIPS

Beer battered catch of the day with Asian slaw
Chunky chips
(Contains 1-wheat,3,4,7,9,10,12)

MARGARITA

Plum tomato, mozzarella and fresh basil
(Contains 1-wheat,3,6,7,9,12)

PICANTE

Spicy salami and black olives
(Contains 1-wheat,3,6,7,9,10,12)

Desserts

CHEESECAKE - CHEF'S CHOICE

Served with ice cream and seasonal fruit
(Contains 1-wheat,3,6,7)

GLUTEN FREE BROWNIE

served with Vanilla ice-cream, caramel sauce
(Contains 7)

SELECTION OF ICE CREAMS & SORBETS BOULABAN FARM

(Contains 1-wheat,3,6,7,8-various,12)

Tea & Coffee

ESPRESSO

AMERICANO

CAPPUCCINO (7)

LATTE (7)

FLAT WHITE (7)

MOCHA (7)

POT OF BARRY'S TEA

SELECTION OF HERBAL TEAS

*Irish Breakfast, Yunnan Green
Gunpowder & Mango, Wild Berry, Peppermint
Orange Blossom, Darjeeling, Pure Mint & Verbena
Blood Orange, Earl Grey, Camomile*

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