****Lunch Menu Available Wednesday – Saturday 12:00 pm– 3:15pm**

**3 Course €42, 2 Course €34, 1 Course €26**

**Bites**

Smoked Almonds €6

Gordal Olives Marinated in Orange, Rosemary & Chilli €5

**Starters**

Sweetcorn Soup, Iberico Chorizo, Spring Onion, Sour Cream, Coriander 4, 7, 13

Roaring Water Bay Mussels, Nduja, Garlic, White Wine, Lemon, Parsley 1A, 4, 6, 13

Beef Tartare, Pickled Shallots, Truffle Mayo, Capers, Potato Crisps, Chive 7, 9, 12, 13

Torched Heirloom Tomatoes, Gazpacho, Fennel, Ricotta 4,13

**Mains**

Chargrilled Rump Of Slaney Valley Lamb, Pressed Potato, Anchoaide, Whipped Goat’s Cheese 4,8,9,12, 13 **(€4 supplement)**

Roast Breast of Cherry Valley Duckl, Carrot, Lovage, Pistachio 1A ,3A, 3B, 4, 7, 9, 12, 13

Hake, Courgette and Basil, Sauce Vierge, Hand Rolled Gnocchi 1A, 4, 7, 8, 13

Comtè Agnolotti, King Oyster Mushroom, Summer Vegetables, Parmesan 1A, 7, 13

**Sides €5.5**

Chips 1.A

Grilled Leaks, Sauce of Gribiche, 7, 12, 13,

Roasted Cauliflower, Miso Butter, Hazelnut 3C, ,4, 10

**Desserts**

Warm 70% Chocolate Mousse, Milk Crumb, Coffee Ice Cream 1A, 4, 7, 13

 Lemon Tart, Raspberry Sorbet €12 1A, 4, 7

Stawberry Choux Bun, Crème Patissiere, Strawberry Sorbet 1C, 3A , 4, 7, 13, 14

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers 1A, 4, 7, 13, 14 **(€4 supplement)**

**Please inform your waiter if you have any allergies. As we use the allergens below in our kitchen we must be aware of your specific needs to ensure your well being.**

1. Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum 2. Peanuts, 3. Nuts, 3A Almonds, 3B Pistachio, 3C Hazelnut, 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupins

Origin of Beef: Irish,

Suppliers: John Stone, McLoughlin Butchers

12.5% discretionary service charge will be added to tables of 5 or more