



STARTERS

Roasted Root Vegetable Soup (v)
Freshly baked soda bread

Confit of Portobello Mushroom & Thyme Roasted Rainbow Carrots
Rocket leaves, lemon & saffron aioli

Rooftop Salad – Caesar Style
Smoked chicken fillet, slow roasted tomatoes, feta cheese, crispy baby gem leaves & a creamy garlic, parmesan & anchovy dressing

MAIN COURSES

Eight Hour Beef Feather Blade
Crispy onions, creamy mashed potato & red wine jus

Pan Roasted Chicken Supreme Thyme,
smoked bacon, barley & leek risotto

Seared Salmon Seaweed,
tomato, shallot, rapeseed & tarragon salsa

Pan Roasted Potato Gnocchi
with Wild Mushroom & Garlic Smoked gubeen cheese & cream

All mains are served with Roasted Seasonal Vegetables, Potato puree and Fries, (A supplement of €3.50 will apply for extra sides).

DESSERTS

Apple & Blueberry Crumble
with Vanilla Ice Cream

Chocolate Truffle Mousse
Oreo crumb & salted caramel

Panna Cotta
with Honey comb, mango & cardamom compote

TO FINISH

Freshly Brewed Tea & Coffee

All our Beef served on these Premises
100% Irish

We regret to advise that bills cannot be
split for groups of 6 or more