

2 COURSE €34.95 - 3 COURSE €39.95

(Available between 5pm and 8pm)

STARTERS

SOUP DU JOUR

Served With Brown Bread. |1a|7|9|

WILD MUSHROOM ARANCINI (V)

Mozzarella, Truffle Veloute, Parmesan Tuille. |1a|7|

MUSSELS MARINIER

Fresh Roaring Water Bay Mussels, Shallots, White Wine, Garlic Cream, Parsley. |1a|7|12|

MAIN COURSE

CHICKEN BALLOTINE

Ceps Mushroom Duxelles, Braised Bok choi,
Black Garlic Pomme Puree, Chicken Jus. |7|9|12|

ATLANTIC SEABASS

Pan Roasted Seabass, Cannellini Cassoulet, Morteau Sausage, Clams, Lemon Salsa Verde. |7|10|12|

PORK CHOPS

Sizzling Pork Chop, Salsify Cream, Orange, Buttered Parsley Potatoes,
Glazed Carrots, Charcutier Sauce. |7|

RISOTTO

Butternut Velouté, Shitake Mushroom, Celeriac Chips, Parmesan Cheese. |7|

GRILLED STEAK €30

10Oz FXB Aged Sirloin Beef Steak With Roast Cherry Vine Tomatoes, Peppercorn Au Poivre & Steak
Pommes Frites. |1a|7|

DESSERT

CHOICE OF DESSERTS

From a la carte menu.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

List of 14 Allergens:

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt|2.Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish,
e)Krill|3.Eggs|4.Fish|5.Peanuts|6.Soybeans|7.Milk|8.Nuts:a)Almonds b)Hazelnut e)Walnut, d)Cashews, e)Pecan , f)Brazil Nuts, g)Pistachio,
h)Macadamia, l)Queensland |9.Celery: Celeriac |10.Mustard |11.Sesame Seeds |12.Sulphur dioxide and Sulphite
|13.Lupin |14.Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid| V- Vegetarian |VE- Vegan |GF - Gluten free