

# SET DINNER

**€47 PER PERSON**  
12.5% SERVICE CHARGE FOR PARTIES OF SIX OR MORE

## BITES

### BREADS 'N' DIPS

Organic sourdough, walnut and country white breads with cumin scented hummus and baba ganoush  
**CW,CG,CD,CN**

## STARTERS

### BORLOTTI BEAN MINISTRONE SOUP WITH CHORIZO

Chunky vegetables, basil, parmesan and good olive oil  
**CW,CG,CD,CN**

### BEETROOT BROTH INFUSED WITH ORANGE AND DILL

With broad beans, beetroot and orange relish  
**LF,V**

### CUBES OF MELON POACHED IN PICKLED GINGER SYRUP

With torn basil, radish and cucumber with sesame seeds  
**LF,V**

### TEMPURA OF SALMON WITH SHIITAKE STEW

Native fish with shaved broccoli and shiitake mushroom stew  
**LF,CD**

### OUR CHICKEN WINGS

Sticky soya and crushed roasted sesame seeds with fresh grated lime zest, garlic crisps, red sprouts and coriander  
**CW,CG**

## ON THE STONE

### SIRLOIN OF BEEF WITH THREE PEPPERCORN RELISH

A light version of peppered Sirloin beef, none of the cream and more of the flavour  
**CD**

### TUNA WITH CORIANDER,

Dill, basil, rocket and hazelnuts with orange and confit ginger herbs  
**LF,CN**

## OFF THE STONE

### SUPERFOOD SALAD

Smoked haddock poached in soya milk with rocket, shaved fennel, watercress, wild leaves, broccoli, avocado, quinoa, cucumber, peas, broad beans and alfalfa sprouts. Bound in a little olive oil with a squeeze of lemon  
**LF**

### PENNE PESTO

Chunky basil pesto with tomatoes, black olives, pine nuts and Parmesan  
**LF,CW,CG,CD,CN,V**

### PORK PAPPARDELLE

Fried pork mince with onion, rosemary, bound with pumpkin, honey and sage  
**CW,CG,CD**

### MIGHTY MUSTARD

Wild rocket, sliced prosciutto ham, shaved crisp slices of pear with toasted hazelnuts, Parmesan and wild herbs dressed in mustard dressing  
**LF,CD,CN**

## SIDES

### GREEN RELISH WITH PEAS

With broad beans and spring onions  
**LF,V**

### PESTO CHIPS WITH GARLIC, TOMATO AND PARMESAN

Funky flavour to jazz them up  
**CD,CN**

### BABY GEMS WITH BROAD BEANS, HERBS AND GRATED CARROT

Wilted baby gem lettuce with chopped broad beans, herbs and new season carrots  
**LF,V**

### LUSCIOUS LIME

Floppy lettuce, baby gem leaves, watercress, torn iceberg, cucumber, pickled ginger, shaved mouli, slices of mango, coriander and watermelon dressed in lime, roasted coconut, dill seeds and lime  
**LF,V**

## DESSERTS

### CHOCOLATE SOUP WITH CHOCOLATE MOUSSE

Completely refined sugar free and finished with some roasted grated hazelnut  
**CD,V,SF,CN**

### CATALAN CASSANADE WITH TOASTED BRIOCHE

Warm Catalan curd and orange sorbet  
**CW,CG,CD,V**

### ROSE AND ORANGE BLOSSOM TRIFLE

Rose and orange blossom mousse with cooked sponge and citrus jelly  
**CW,CG,CD,V,CN**

### THE KEY TO HEALTHY EATING

- LF** LOW SATURATED FAT
- V** VEGETARIAN
- CG** CONTAINS GLUTEN
- CN** CONTAINS NUTS
- CW** CONTAINS WHEAT
- SF** SUGAR FREE
- CD** CONTAINS DAIRY
- CS** CONTAINS SHELLFISH