



LUNCH MENU

Two courses € 35pp | Three courses €40pp

STARTERS

PRESSED CUCUMBER

bound in avocado & ginger purée, soya glazed cashew, shiso & sesame

GLAZED CHICKEN WINGS

Sticky soya, lime & Sansho pepper and pickled mooli

MAINS

RUMP OF BEEF (Sliced 8oz, John Stone)

Baby gem, black garlic, shallots and crispy garlic salad with a side of truffle ponzu sauce

GRILLED SEABREAM

Baby gem dressed with pickled ginger, samphire, roasted prawn emulsion and wasabi beurre blanc

ROAST PUMPKIN CURRY

With fried onion, bound in a coconut cream, toasted pumpkin seeds, lime jasmine rice

DESSERTS

DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

MANGO & COCONUT CHILLED RICE PUDDING

Mango jelly & sorbet, coconut rice pudding and coconut cream, topped with mango foam

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.