
EVENING SET MENU

€45 for 3 courses | €38 for 2 courses

STARTERS

Crumbed Truffle Mac & Cheese Bites

Nduja aioli, pancetta dust, aged Parmesan
2, 3a, 3b, 3c, 4, 9

Goats Cheese Salad (Tofu Option Available VG)

Baby mixed leaves, Ardsallagh goats cheese, caramelized orange segments,
smoked almonds, red onion, sundried tomato, lemon & thyme dressing
1b, 3b, 10, 11

Honey BBQ or Hot 'n' Crispy Wings

With toasted sesame *or*
Secret hot sauce, Cashel blue dip, crisp celery sticks
2a, 3a, 3b, 4, 8, 11

Chilli & Garlic Prawn Pil Pil

Pan fried prawns, white wine, garlic & chilli oil, crusty bread
2a, 6, 11

MAINS

Featherblade of Beef

Slow cooked featherblade, creamy mash, heritage carrots,
green beans, red wine jus
3a, 3c, 11

Prawn Linguini

Pink tail prawns, capers, cherry tomato, chilli & garlic oil, white
wine, Parmesan cheese & fresh Parsley
2a, 3b, 4, 6, 11

Herb Crusted Salmon Fillet

Crushed lemon and thyme baby potatoes, tenderstem broccoli,
lemon and dill beurre blanc
2, 3a, 5

Supreme of Chicken

Pan fried supreme of chicken, roast red pepper, sun-dried tomato,
creamed mash, seasonal veg
2, 3a, 3b, 3c, 10, 11

Butter Chicken Makhani

North Indian-style butter chicken, mint yoghurt, garlic flatbread, basmati rice
2a, 3a, 3b, 11

DESSERTS

Old Warehouse Cheesecake

Ask your server for today's cheesecake

Smore Chocolate Brownie

Marshmallow fluff, Graham cracker, warm chocolate sauce

All our desserts contain allergens, please ask your server if you suffer from a food allergy before ordering.