



Set Dinner Menu

2 Course 25 | 3 Course 30

Served from 7.00pm ONLY

Set Dinner Menu available to entire table only



Starters

(V) Chef's Hearty Soup of the Day

Hot & Spicy Buffalo Wings Blue Cheese Dressing | G E M C Mu

(V) **St Tola's Goats Cheese & Fresh Figs** Rocket | Lemon & Honey Oil | Toasted Walnuts | M N G

Clarke's Irish Smoked Salmon Lemon Vinaigrette | Capers | Homemade Guinness Brown Bread | M G E

Chicken Croquette Peanut Curry Dipping Sauce | Pickled Ginger | M G E P

Main Courses

Traditional Beef & Guinness Stew

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes | C Su M

Supreme of Chicken

Herby Lemon Stuffing | Ha'penny Bridge Gin Cream | Chef's Vegetables & Potatoes | M Su

Oven Baked North Atlantic Salmon

Rye & Horseradish Crumble | Craft Cider & Shallot Cream | Kale Champ | Chef's Vegetables & Potatoes | F Mu M G Su

9oz Irish Rib Eye Steak (6 Supplement)

Sautéed Mushrooms & Onions | Brandy Peppercorn Sauce | Homemade Chips | M S
Well Done Steaks may take up to 30 mins as they are freshly grilled on open flame

(V) **Vegan Falafels**

Homemade Tabbouleh | Pickled Cabbage | Hummus | Tomato Salsa | G N

Sides

Chef's Vegetables | Side Salad | Onion Rings | Champ Mash | Homemade Chips | Skinny Fries | 5

Desserts

Autumn Berry Crumble Vanilla Ice Cream | Caramel Sauce | Toasted Pecans | G M N

Chocolate Fudge Brownie Salted Caramel Ice Cream | Caramel Popcorn | G M N

Ice Cream Selection Vanilla | Chocolate | Strawberry | Chocolate Sauce | M

Extras

Speciality Tea or Coffee from 2.50 | **Ha'penny Rhubarb Pink Gin** Aromatic Tonic & Fresh Strawberries 9.50 | Su | **Irish Coffee** 7 | Su

Allergens

G Gluten | C Celery | E Eggs | M Milk | F Fish | Mu Mustard | L Lupin | Se Sesame Seeds | P Peanuts | N Nuts | Cr Crustaceans
Mo Molluscs (Shellfish) | Su Sulphites | So Soybeans

* It is our Policy to NOT split bills, but we are happy to help you divide your bill should you so desire *