



SET MENU

STARTER

SOUP OF THE DAY

SERVED WITH BREWERY MALT BREAD

BREWERY FREE-RANGE CHICKEN LIVER PARFAIT

WICKLOW BREWERY'S 'PLUM AND ALE CHUTNEY' & SOURDOUGH BREAD

GAMBAS PIL PIL KING PRAWNS

COOKED IN OLIVE OIL, CHILLI, GARLIC & PARSLEY WITH GRILLED SOURDOUGH BREAD

MAIN

'BLACK 16' BEEF CHEEK

SLOW COOKED BEEF CHEEK ON A BED OF CREAMY MASH
WITH HONEY ROAST PARSNIPS

ST. KEVIN'S CHICKEN SUPREME

ROASTED FREE-RANGE CHICKEN SUPREME STUFFED WITH PISTACHIO'S & ST. KEVIN'S
ALE INFUSED PORK MEAT SERVED WITH MASH, SAUTÉED PANCETTA & WILD
MUSHROOM WITH CREAMY TARRAGON AND MADEIRA REDUCTION

BAKED COD

SMOKED LARDONS, PEARL ONION'S, BABY POTATOES & BEURRE BLANC

DESSERT

WHITE CHOCOLATE & COCONUT CHEESECAKE

WITH MANGO JELLY & CREAM

PERSIAN WALNUT & PISTACHIO BAKLAVA

WITH CARDAMOM & CINNAMON SYRUP & PISTACHIO ICE-CREAM

RICH CHOCOLATE BROWNIE

VELVETY CENTRE WITH VANILLA BOURBON ICE-CREAM

€25 PER PERSON (BEFORE 4PM)

€30 PER PERSON (AFTER 4PM)