



## 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

#### PAN ROASTED CORN FED CHICKEN SUPREME

MUSHROOM, SAGE, SMOKED BACON STUFFING, COLCANNON, DUCK FAT  
ROAST VEGETABLES & RED WINE JUS.

#### BAKED COD

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

### DESSERT

#### BLUEBERRY AND WHITE CHOCOLATE CHEESECAKE

WHIPPED CREAM AND BERRIES

#### PERSIAN WALNUT & PISTACHIO BAKLAVA

WITH CARDAMOM & CINNAMON SYRUP & PISTACHIO ICE-CREAM

#### RICH CHOCOLATE BROWNIE

VELVETY CENTRE WITH VANILLA BOURBON ICE-CREAM

*€25.00 BEFORE 4PM (MONDAY - SATURDAY) / €30.00 AFTER 4PM & ALL DAY SUNDAY*