

## group brunch menu *applicable to parties of 10 or more*

### starters

cacio e pepe	arancini black truffle aioli, parmesan
glazed chicken wings	peanut, ginger, soy & lime sour cream
nduja & garlic prawns	burnt lemon aioli on toasted focaccia
goats cheese tartlet	blush tomato & sweet onions, rocket, parmesan, aged balsamic

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### main courses

duck salad	pak choi, green beans, pickled cucumber, toasted peanut, red onion, hoisin
salmon tempura	soy & ginger, curry aioli, pickled red chilli
marinated chicken brioche	slow roast tomatoes, basil aioli, herb salad
9oz hereford rib eye	caramelised onion & garlic butter, slow roast tomatoes, mixed leaves <i>(10 supp)</i>
crispy halloumi	hot honey drizzle, spiced squash, pomegranate & tabbouleh salad

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### sides <sup>5</sup>

french fries	himalayan sea salt, pink mayonnaise
green beans	lemon & garlic dressing, toasted pinenuts
little gem & broccoli caesar	shaved parmesan, garlic croutons
parmesan fries	aged parmesan, black truffle oil
salt n chilli roast potatoes	confit chorizo, parmesan

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### desserts

the heart breaker	white chocolate mousse, iced heart, raspberry gel, raspberry glitter
the rich bitch	millionaires chocolate & orange crunch bar, gold leaf, glitter
pink velvet	red velvet cake, pink cream cheese frosting, hot pink curls, raspberry sorbet

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### 3 courses 35

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#### menu selection

groups of 10-20 can avail of the full menu ~ 4 starters, 5 mains & 3 desserts

groups of 20-30 must reduce this menu to a choice of 3 starters, 4 mains & 3 desserts (including veg option if required)

groups of 30+ must reduce this menu to a choice of 2 starters, 2 mains, 2 desserts (plus a silent veg option if required)

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*all beef is 100% grass fed Irish. please ask your server for the allergen menu should you require it.*

*a discretionary service charge of 10% is added to tables of six or more; all tips are distributed entirely to our staff.*

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