

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

### starters

- pulled dexter beef croquette    kimchi ketchup, peanut rayu
- cacio e pepe arancini            black truffle aioli, parmesan
- duck leg salt & chilli            pickled slaw, hot honey drizzle, curry aioli
- 5spice prawns                    zesty rice noodles, cucumber and coriander salsa, sriracha aioli
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### main courses

- marinated corn fed chicken    confit garlic & tomato aioli, spinach & ricotta croquette
- 9oz rib eye of hereford beef    caramelised onion & garlic butter, slow roast tomatoes, mixed leaves (5 supp)
- pan roasted hake                lobster velouté, prawn scampi, charred lemon & dill oil
- roasted cauliflower            parmesan, romesco sauce, crumbled feta, garlic almond crumb, pickled chilli

*served with a chef's selection of sides*

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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 55

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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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