

group lunch menu *applicable to parties of 10 or more*

starters

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

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
crispy halloumi	hot honey drizzle, spiced squash, pomegranate & tabbouleh salad

sides ⁵

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

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

3 courses 35

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)

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.
