

group dinner menu

starters

carbonara arancini	crispy smoked bacon, black pepper aioli
pink prawn cocktail	harissa & lime marie rose, pomegranate
crispy salt & chilli pork belly	carrot slaw, apple ketchup, smoked maldron
roast tomato & ricotta tart	black olive, basil aioli, mixed leaves
sesame crusted tuna tataki	carrot and ginger puree, crispy shallots, herb salad

main courses

sumac roasted aubergine,	confit garlic hummus, crumbled feta, spiced pistachio
pan roasted hake	prawn & mussel broth, saffron potatoes, french onion aioli, garlic crouton
chicken supreme,	wild mushroom & truffle gnocchi, roast onion crumb, aged parmesan
pan fried seabass	thai coconut velouté, charred pak choi, edamame, coriander oil
chicken supreme	wild mushroom & truffle gnocchi, roast onion crumb, shaved aged parmesan
9oz ribeye of hereford beef	pink peppercorn sauce, gem wedge salad, crispy pickled onions (10 supp)

served with a chef's selection of seasonal sides

desserts

the heart breaker	white chocolate mousse, iced heart, raspberry gel, raspberry glitter
chocolate delice	orange chocolate ganache, candied orange
pink velvet	red velvet, pink cream cheese frosting, hot pink curls, raspberry sorbet

3 courses 55

*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.*
