

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

starters

carbonara arancini	crispy smoked bacon, black pepper aioli
pink prawn cocktail	harissa & lime marie rose, pomegranate
salt & chilli pork belly	sweet & sour peppers, curry oil, peanut crunch
chicken caesar croquette	parmesan, bacon & chilli jam, caesar aioli
nduja & garlic prawns	burnt lemon aioli on toasted focaccia

main courses

shakshuka	chorizo & harissa, poached egg, spinach, lemon yogurt, grilled flatbread
tempura hake	curry aioli, black sesame, herb & lime salad
buttermilk chicken tenders	tahini slaw with charred pitta, chilli & pomegranate
wagyu burger	soft brioche bun, aged cheddar, pink truffle aioli, white balsamic ketchup
9oz ribeye	pink peppercorn sauce, gem wedge salad, crispy pickled onions <i>10 supp</i>

sides ⁵

french fries	himalayan sea salt, pink mayonnaise
tenderstem broccoli	curry butter, crispy onions
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
pornstart martini	white chocolate coconut shell, passionfruit mousse, chocolate ganache
pink velvet	red velvet, pink cream cheese frosting, hot pink curls, raspberry sorbet

Menu Selection

Groups of 10-20 can avail of the full menu 5 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)

3 courses 35

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.
