

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

### starters

salt & chilli pork belly	sweet & sour peppers, curry oil, peanut crunch
pink prawn cocktail	harissa & lime marie rose, pomegranate
beetroot carpaccio	gremolata whipped feta, sundried tomato vinaigrette
carbonara arancini	crispy smoked bacon, black pepper aioli
chicken caesar croquette	parmesan, bacon & chilli jam, caesar aioli

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### main courses

spiced cauliflower bhaji	burnt butter hummus, coriander & mint chutney, masala peanut crunch
pan roasted hake	lemon & herb beurre blanc, confit millionaire potato, chive oil
chicken supreme	wild mushroom & truffle gnocchi, roast onion crumb, parmesan shavings
9oz ribeye	pink peppercorn sauce, gem wedge salad, crispy pickled onions <i>5 supp</i>
seabass tempura	curry aioli, burnt lime, pickled ginger & sesame salad
waygu burger	pink ranch, truffle bbq sauce, cheddar cheese, black pepper shallots

*served with a chef's selection of seasonal sides*

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### 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 require)

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*3 courses 55*

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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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