

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

starters

iberian ham & manchego	donuts, smoked paprika aioli
korean style duck wings	garlic & parmesan dip, sweet & sour cucumber
asparagus	crispy poached egg, parmesan, ceasar hollandaise
carbonara arancini	crispy bacon, black pepper
beef empanadas	soy & ginger, ranch wedge salad, sesame

main courses

beef short rib	creamy cacio e pepe, summer truffle & billionaire crisps
maple miso glazed cod	shitake & ponzu broth, crispy rice cakes
chicken & waffles	honey hot sauce, spiced watermelon, maple syrup
three cheese tortellini	chorizo & buffalo mozzarella, tomato & mascarpone
sole tempura	pecorino & lemon fondu, millionaire fries
steak frites	pink peppercorn sauce, panko heirloom tomato, parmesan & truffle fries <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
chocolate delice	orange chocolate ganache, candied orange
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.
