



FESTIVE DINNER MENU

STARTERS

Soup of The Day

Served with Homemade Bread (1) €8.95

Roast Heirloom Beetroot Salad

With Irish Goat's Cheese, Organic Leaves, Wine Onions, Pickled Walnuts & House Dressing (3,7,8,12) Small €9.50/Large €15.50

Crispy Wings Tossed in Hot Wing Sauce

Served with a Yoghurt & Cucumber Dip (7,10,12) Small €12.50/Large €17.95

Cauliflower Bhajis

With Organic Leaves, Cucumber Raita & Indian Pesto (8,12) €11.95

Baked Feta Pil Pil

Oak Aged Feta Cheese with Chilli Oil, Garlic & Micro Coriander Served with a Garlic and Herb Ciabatta (1,7) €14.95

MAIN COURSE

Tender Prawns & Chorizo

Cooked With Green Chili & Shaved Garlic, Tossed Through Linguine Pasta, Finished with Lemon, Rocket & Parmesan (1,2,7) €27.95

Bellinter Turkey & Ham

Chestnut and Cranberry Stuffing, Creamy Mash Potato, Sprout and Chestnut Chiffonade & Red Wine Jus (1,7, 8,9,12) €25.50

Beer Battered Cod

Served with Pea Hash, Homemade Tartar Sauce, Dressed Organic Leaves & Hand-Cut Fries (1,3,4,7,10,12) €22.95

8oz Gourmet Burger

Smoked Applewood Cheese, BBQ Sauce, House Pickles, Gem Lettuce, Tomato & Onion on a Seeded Brioche Bun Served with Fries (1,3,7,10,12) €23.50

8oz Beef Fillet

Served with Creamy Mash Potato, Market Greens & Peppercorn Sauce (3,7,9,10,12) €39.95

SIDES

*Skinny Chips €4.95 I Chunky Chips €4.95 I Seasonal Greens (7) €4.95
House Salad (3,10,11,12) €4.95 I Truffle & Parmesan Fries (3,4,10) €6.95*

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts
9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs.