

## SET LUNCH MENU

2 COURSES 27. 50 Euros / 3 COURSES 35.00 Euros COURSES

### STARTERS

#### **Soup of the day**

served with house made bread **1**

#### **Crispy Chicken Wings,**

coconut and hot sauce, raita, and cucumber dip. **1,7,10,12**

#### **Prawns Pil-Pil,**

Pan Seared Prawns with Chili Oil, Garlic & Micro Coriander, Served with Grilled Garlic and Herb Ciabatta **1,2,7**

### MAINS

#### **6 OZ Sirloin Steak,**

Creamy mash potato, seasonal greens, red wine jus

#### **Fillet of Clogherhead Hake**

With Creamy White Bean Seafood Chowder, Tender Stem Broccoli, Garden Herbs & Lemon Oil

#### **Vegetarian Linguini,**

creamy white wine sauce, peas, sundried tomato.

### DESSERTS

#### **Vanilla Crème Brûlée**

Chocolate & Hazelnut Cookies **1, 3, 7, 8**

#### **Chocolate Sacher gateaux**

Served with Vanilla Ice Cream **3, 7, 8**

#### **Selection oh house made Ice cream OR Sorbets**

Served in a Tuile Basket **3,7**

If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request

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