

# *Pantry Set Menu - Dinner*

*Available all Evening Sunday-Thursday from 4pm*

*Until 6pm Friday /Saturday*

***Starter & Main 25.95***

***Dessert 7.95***

## **Starters**

**Roasted Vine Tomato Soup / **Vegan option available****

Crumbled parmesan, cream cheese rustic baguette

**Prawn Bisque**

With stout bread & caper butter

**Baked Portobello Mushroom (v) **Vegan option available****

Garlic crouton, forest mushrooms, toasted crumbs, mushroom cream, rocket and parmesan

**Duo of Pesto Bread (v)(n)**

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes,

**Stuffed Yorkshire pudding**

Hereford beef pan fried in brandy butter with mushrooms & onions,  
Served with a red wine jus and horseradish cream.

## **Pantry Set Menu Main Courses**

**Chicken Breast Coq au Vin**

Chicken breast pan fried and cooked in a rich red wine sauce, served with green beans and truffle mash

**Roasted Teriyaki Salmon Fillet**

Pan fried pak choi, broccoli, & green beans

**Beef & Guinness Stew**

A traditional slow cooked stew with field mushrooms, winter vegetables, black pepper & truffle mash potato

**Slow Roast Wicklow Lamb Shank (4.95 supplement)**

Mashed potato, winter vegetables, mint sauce, red wine & thyme jus

**Vegan Tofu Steak (v)(n)**

Green beans, broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato and red wine sauce, rustic herbs, salad

## **Petit Sides – 4.00 each**

Skinny frites w Aioli

Sautéed Mushroom

Mixed leaf salad w/ olive oil  
dressing

Thick chips w Aoili

Sautéed Onion

Broccoli & green beans

Buttered Mash

Sautéed potatoes with thyme & rosemary

Creamed / steamed spinach

Mixed Vegetables

A discretionary 10% service charge is added to your bill, this goes directly to the staff.

If you would like this removed, please ask a staff member

## *À la carte Dinner*

### Starters

**Roasted Vine Tomato Soup 6.95** **Vegan option available**

Crumbled parmesan, stout bread

**Prawn Bisque 9.95**

With stout bread & butter

**Duo of Pesto Bread (v)(n) 7.95**

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes,

**Stuffed Yorkshire pudding 10.95**

Hereford beef pan fried in brandy butter with mushrooms & onions,  
Served with a red wine jus and horseradish cream

**Baked Portobello Mushroom (v) 8.95 / **Vegan option available****

Garlic crouton, forest mushrooms, toasted crumbs, mushroom cream, mixed leaves & parmesan

**Crab & Wild Prawn Garlic Toast 14.95**

Melted gruyère cheese, lemon mayonnaise

### Main Courses

**8oz Chargrilled Prime Beef Burger and Frites 17.95 / **Vegan option available****

Lettuce, tomato, mayo, sautéed onion, crispy parma ham,, cheddar / gruyère or blue cheese

**Noble fish of the day**

Please ask your server for the fish of the day

**Slow Roast Wicklow Lamb Shank 22.95**

Mashed potato, winter vegetables, mint sauce, red wine & thyme jus

**Roasted Teriyaki Salmon Fillet 21.95**

Pan fried pak choi, broccoli, & green beans

**Chicken Breast Coq au Vin 21.95**

Chicken breast pan fried and cooked in a rich red wine sauce, served with green beans and truffle mash

**Vegan Tofu Steak (v)(n) 17.95**

Green beans, broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato and red wine sauce, rustic herbs, salad

**7oz Prime Fillet Steak 28.95**

Cut from the tenderloin, very tender steak, low in fat

**18oz Prime Rib-Eye on the Bone 34.95**

Highly marbled with a large centre of fat gives this cut a juicy texture

*Steaks served with buttered mash potato / skinny frites / thick chips*

***With a sauce of your choice***

Brandy Peppercorn  
Red Wine jus

Roast Garlic Butter  
Mushroom Sauce

Fresh Herb Pesto

### Petit Sides – 4.00 each

Skinny frites & aioli  
Thick chips & aioli  
Buttered Mash  
Mixed Vegetables

Sautéed Mushroom  
Sautéed Onion  
Sautéed potatoes with thyme & rosemary  
Creamed spinach

Mixed leaf salad w/ olive oil  
Broccoli & green beans

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