

# Group Menu A

2 Course 32.95

3 Course 42.95

Menu subject to change

## Starters

### **Wild Prawn Bisque**

Stout brown bread

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

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

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

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

### **Classic Buffalo Wings**

Hot sauce, blue cheese dip, lemon garnish

## Main Courses

### **Chicken Parmigiana**

Chicken breast topped with napolitana sauce, melted mozzarella, rocket & parmesan salad, frites

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

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

### **Roasted Salmon Fillet**

Topped with pesto crumbs & cherry tomatoes, broccoli, green beans, samphire

### **1909's Beer Battered Fish & Chips**

Thick cut chips, mushy peas, tartare sauce, salted lemon

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

Sauteed spinach, green beans, broccoli, beetroot, tomato, red wine sauce, herb garnish

## Desserts

### **Apple & Biscuit Crumble**

Cinnamon, crème anglaise, whipped cream

### **Champagne Sorbet**

Strawberry coulis, berry garnish

### **Crème Brûlée (coeliac friendly)**

Baileys coffee & berry garnish

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

# *Group Menu B*

2 Course 49.00

3 Course 59.00

Menu subject to change

## Starters

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

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

### **Crispy Calamari**

Lemon breadcrumbs, mixed leaves, pickled tartar sauce

### **Classic Buffalo Wings**

Hot sauce, blue cheese dip, lemon garnish

### **Crab & Wild Prawn Garlic Toast**

Melted gruyère cheese, lemon mayonnaise

## Main Courses

### **Chicken Parmigiana**

Chicken breast topped with napolitana sauce, melted mozzarella, rocket & parmesan salad, frites

### **Slow Roast Wicklow Lamb Shank**

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

### **Noble fish of the Day**

Please ask your server for the fish of the day

### **8oz Prime Fillet Steak**

Buttered mash potato / skinny frites / thick chips, brandy peppercorn

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

Sauteed spinach, green beans, broccoli, beetroot, tomato, red wine sauce, herb garnish

## Dessert or Dessert Drink

### **Espresso Martini**

### **Apple & Biscuit Crumble**

Cinnamon, crème anglaise, whipped cream

### **Champagne Sorbet**

Strawberry coulis, berry garnish

### **Crème Brûlée (coeliac friendly)**

Baileys coffee & berry garnish

**Full Allergen menu available on request**

**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**