

Easter

TWO COURSES 37.50
THREE COURSES 42.50

STARTERS

Cauliflower Soup, Roasted Florets, Curried Oil (4)

Tempura Prawns, Spicy Mayonnaise, Rock Chives, Lemon (1a,5d,7,9,12,13)

Burrata, Muhammara Dressing, Crispy Prosciutto, Toasted Pitta (1a,4,13)

Sweet Potato, Chickpeas, Broccoli & Walnut Pesto (3h,11)
V, GF

SIDES

Hand Cut Fries 5.75

Crispy Nduja, Spicy Mayonnaise, Hand Cut Fries (4,7,12,13) 7.25

French Beans, Cashel Blue Cheese, Cashews, Maple syrup (3c,4,13) 7.25

House Side Salad (4) 7.25

MAINS

Fresh Garganelli, Nduja Arrabbiata, Stracciatella, Roasted Aubergine, Smoked Almond (1a,3a,4,13)

Pan Fried Salmon, Crunchy Potatoes, Asparagus, Tomatoes, Kalamata Olives Zaatar Dressing (4,8,10,13)

Gnocchi, Roast Butternut Squash, Tomato & Almond Pesto, Crispy Sage (3a) V, GF

Chicken Supreme, Spring Greens, Fondant Potato, Chicken Butter Sauce (4,13)

PIZZA

Margherita (1a,4)

Pepperoni (1a,4)

Diavola, Tomato Base, Salami, Nduja, Basil, Olive Oil (1a,4)

Vegetarian, Artisanal Cherry Tomatoes, Aubergine, Provolone Cheese (1a,4,13)

Buffalo - Buffalo Mozzarella, Heirloom Tomato, Parma Ham, Oregano (1a,4,13)

EASTER ROAST

Slow Cooked Spring Lamb, Rosemary Gravy

Irish Striploin of Beef, Yorkshire Pudding

Both served with roast potatoes, butter mash, bacon cabbage & peas, cheese broccoli bake

DESSERTS

Strawberry & Cream Cheesecake, Strawberry & Lime Salad (1a,3b,4,7,10)

Angelina's Ice Cream Sundae, Toasted Pecans, Honeycomb (3d,4)

Raspberry & Yoghurt Sorbet (4)

Warm Chocolate Brownie, Crushed Hazelnut, Espresso Ice Cream (1a,3b,4,7)

Allergens: 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. V-Vegan, GF-Gluten Free