

4-9-4

SAMPLE LUNCH MENU



SNACK SELECTION

Artisan sourdough & homemade wheaten bread	£3/£4
Nocellara del Belice green olives	£3.5
Spicy Padrón peppers	£4
Spicy Italian pork meatballs	£4
Crispy whitebait, lime mayonnaise	£4

STARTERS £4

Broccoli soup, Cashel Blue
Gracehill black pudding, sherry cream
Pea risotto, mint, crème fraîche
Harrisa glazed aubergine, pomegranate yoghurt dressing
Duck rilette, watercress and shallot salad

MAINS £9

Braised beef, miso glazed turnips	
Fillet of seabass, confit fennel, sauce Bois boudrin	
Crispy pork belly, cauliflower and cumin, purple broccoli	
Cauliflower and coconut dahl, coriander, almonds	
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Roast corn-fed chicken, wild garlic and celery risotto	£12
Himalayan salt aged sirloin, hand cut chips, wild garlic emulsion	£22

SIDES £3.75

Buttery champ
Hand cut chips
Spring vegetables, lemon and chilli, toasted almonds
Rocket and parmesan salad, balsamic
Pearl couscous, bulgur wheat, chilli, lemon and mint

PUDDINGS £4

Custard tart, rhubarb and ginger	
Milk chocolate panna cotta	
Elderflower and lemon posset	
Petit fours	£5/£9

APERITIFS

KILMEGAN SPARKLING APPLE JUICE	
Fresh from Dundrum	£3.75
SHU 75	
Tanqueray gin, lemon juice, elderflower cordial, prosecco	£8.5
VELVET SHEETS	
Bombay Sapphire gin, Crème de Violette, lemon, simple syrup, whites	£8
VERDANT LADY	
Daffys gin, Chartreuse, lime, mint, simple syrup	£8.5
BLOOD ORANGE LEMONADE	£4

Available
Monday - Saturday
12:00 - 2:30pm

LUNCH MENU
CHANGES WEEKLY
DAILY SPECIALS
ALSO AVAILABLE

Service is not included; however a discretionary 10% service charge will be added to parties of 5 or more.

Please inform your server if you suffer from any food allergies.