



SET MENU

SERVED 5.30PM – 7.30PM SUNDAY – THURSDAY
5.30PM -7PM FRIDAY & SATURDAY

TO START

SOUP OF THE DAY

Served with Selection of Breads

GRILLED CRISPY CHICKEN SALAD

Slow Roasted Beetroot, Orange Segment with a Strawberry & Balsamic Reduction

BAKED WICKLOW BAUN CHEESE IN A WALNUT CRUST & FILO PASTRY (V)

With Black Cherries & Ginger Compote

MAINS

SLOW COOKED CHICKEN MARSALA

Served with Caramelised Plums, Shaved Button Mushroom
Chantenay Carrots, Crushed Potatoes

PAN FRIED MACKEREL FILLET (C)

Warm Nicoise Salad, Crispy Quail Egg & Béarnaise Emulsion

10oz RUMP STEAK *

28 DAY MATURED IRISH HEREFORD

Served with Caramelised Onion Filled Portobello Mushroom & Fries

PLAT DU JOUR

'TMT' VEGETARIAN SPECIAL

SWEET TREATS

CHOUX BUN WITH GALLIANO RICOTTA

Toblerone Sauce
Orange & Hazelnut Ice Cream

CLASSIC VANILLA BEAN CRÈME BRULEE (C)

APPLE CHIMICHANGA SALTED CARAMEL SAUCE

Vanilla Ice Cream

2 COURSES €22.50 OR 3 COURSES €25.00

***Denotes Supplement of €6**