



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

PROSCIUTTO AND MOZZARELLA SALAD

Rocket, Poached Fig, Artichokes and Shaved Aged Parmesan

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 SEA TROUT (C)

Warm Nicoise Salad, Crispy Quail Egg & Béarnaise Emulsion

*10oz RUMP STEAK

28 DAY MATURED IRISH HEREFORD *Denotes Supplement of €6

Served with Caramelised Onion Filled Portobello Mushroom & Fries

PLAT DU JOUR

'TMT' VEGETARIAN SPECIAL

SWEET TREATS

SUMMER BREAD & BUTTER PUDDING

With Golden Raisins, Apricot Glaze & Hazelnut & Orange Ice-Cream

CLASSIC VANILLA BEAN CRÈME BRULEE (C)

DARK CHOCOLATE PAVE

With White Chocolate & Lemon Carmeux, Milk Chocolate Mousse with Crisp Pearls

2 COURSES €23.50 OR 3 COURSES €26.00