



SET MENU

SERVED NIGHTLY FROM 5.30PM – 7PM

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

OVEN BAKED COD

Served with a Croquette of Wexford Vintage Cheddar, Bacon & Chive,
on a bed of Wilted Green & Sweet Pickled Beetroot

***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

AUTUMN 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