



SET MENU

TO START

SOUP OF THE DAY

Served with Selection of Breads

'TMT' HOUSE SALAD

*With Grilled Halloumi Cheese, Avocado, Bell Peppers, Olives, Fresh Hummus & Pitta Bread
Contains Allergen 1/5/7/8/11*

GOLDEN FRIED CORNED BEEF & POTATO CAKE

*With Crispy Bacon, Baby Kale Salad, Poached Egg & Béarnaise Sauce
Contains Allergen 1/3/7*

MAINS

SPLIT MARINATED & GRILLED POUSSIN

*Served On-Pan with Trio Of Garnish; Baby Potatoes, Spinach & Pudding, Calvados Tarrogan Au-Lait Sauce
Contains Allergen 1/7/9/10*

PAN FRIED BUTTERFLIED MACKEREL

*With Parsnip Reduction, Basil Rosti, Sautéed Greens, Concasse Tomatoes &
Salsa Verde Contains Allergen 2/4/7/14*

8OZ SIRLOIN STEAK *Supplement of €6

*Served With Provençale Tomatoes, Tenderstem Broccoli and Glazed Shallots
Contains Allergen 1/7/9/10*

PLAT DU JOUR (your server will advise)

'TMT' VEGETARIAN SPECIAL (your server will advise)

SWEET TREATS

PEAR, APPLE & ALMOND TART TATIN

With Salted Caramel and Vanilla Ice-Cream Contains Allergen 1/3/5/7/8

THREE CHOCOLATE & SALTED CARAMEL TART

With Wexford Cream & Blueberry Sorbet Contains Allergen 1/3/5/7/8

RHUBARB & CUSTARD (v)

With Ginger Shortbread Contains Allergen 1/3/7

2 COURSES €29.50 OR 3 COURSES €34.00 *Supplement of €6

ALLERGEN LISTING

1	Cereals containing gluten	6	Soybeans & products thereof	11	Sesame seeds & products thereof
2	Crustaceans (crab, lobster, shrimp)	7	Milk & products thereof	12	Sulphur dioxide & sulphites
3	Eggs & products thereof	8	Nuts	13	Lupin (type of seed flour)
4	Fish & products thereof	9	Celery & products thereof	14	Molluscs (oysters, mussels, scallops)
5	Peanuts & products thereof	10	Mustard & products thereof		

*All our menu items may be prepared in the presence of the above allergens
Some dishes can be adapted – please ask your server*

SERVICE CHARGE IS NOT INCLUDED