



## SET MENU

### TO START

#### SOUP OF THE DAY

*Served with Selection of Breads*

#### CLASSIC CAESAR SALAD

*With Creamy Dressing, Garlic Croutons & Parmesan Shavings  
(\*Add Hot Grilled Chicken €2 Supplement) Contains Allergen 1/3/4/8/10*

#### MEYERS NATURAL SMOKED HADDOCK & CHIVE FISH CAKE

*With Pickled Beetroot, Crispy Pancetta, Poached Egg & Béarnaise Sauce  
Contains Allergen 1/2/3/4/7/14*

### MAINS

#### SUPREME OF CHICKEN

*With Sausage & Apricot Ballotine, Chorizo & Leek Cream, Fine Beans & Champ Potatoes  
Contains Allergen 1/7/9/10*

#### PAN FRIED MACKERAL FILLETS

*With Crab Claws on a bed of Warm Nicoise Salad & Hollandaise Emulsion 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

#### COCOA PAVLOVA

*With Wexford Strawberries & Cream, Chilli & Coconut Sorbet  
Contains Allergen 3/7*

#### THREE CHOCOLATE & SALTED CARAMEL TART

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

#### VANILLA BEAN CRÈME BRULEE (v)

*With Ginger & Rhubarb and Baby Donut 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**