



STARTER

Tender smoked beef croquette
Honey, mustard. Beetroot and horseradish

Five Mile Town goats cheese tartlet
Roasted butternut squash, pear and lime chutney, baby leaf salad

Roasted root vegetable soup,
Freshly baked soda bread

Rooftop salad, Caesar style
Smoked chicken fillet, slow roasted tomatoes, feta cheese, crispy baby gem leaves and a creamy garlic, parmesan and anchovy dressing

Confit of Portobello mushroom, and thyme roasted rainbow carrots,
Rocket leaves, lemon and saffron aioli.

Hugh Maguire's famous smoked black pudding,
Creamy potato puree and beetroot reduction.

MAIN COURSES

Hot and sour pulled pork paupiette,
Sweet potato puree, Apple and avocado salsa,

Eight hour beef feather blade,
Crispy onions, creamy mashed potato and red wine

Pan roasted chicken supreme
Thyme, Smoked Bacon, Barley and Leek and Risotto

Fillet of sea bass
Sicilian Caponata, saffron and prosecco sauce.

Grill Rib eye
Confit of Portobello mushroom, potato gratin and roasted black pepper

Pan Roasted Potato Gnocchi with Wild Mushroom & Garlic Smoked gubeen cheese & cream

*All mains are served with Roasted Seasonal Vegetables, Potato Puree and Fries,
(A Supplement of €3.50 will apply for extra sides).*

DESSERTS

Warm Chocolate Fondue
To share

Raspberry and almond cake,
Vanilla cream

Lemon curd tart,
Raspberry sorbet, creamed cheese

Apple and Black Berry Crumble
Vanilla ice cream

Chocolate Truffle Mousse,
Oreo Crumb and Salted caramel

Panna Cotta,
Honey comb, mango and cardamom compote,

TO FINISH

Freshly Brewed Tea & Coffee

All our Beef served on these Premises
100% Irish

We regret to advise that bills cannot be split for groups of 6 or more