

Occasions dinner sample menu

15 to 40 pax – Merchants / Lee / Bowen only

2 courses €44 – 3 courses € 50

STARTERS

TODAY'S SOUP



Edward's Buckley Brown Soda Bread, Irish Salted Butter. (1, 4, 5, 10, 12, 15, 25)

POACHED IRISH SALMON



Pea Purée, Roasted Cauliflower & Apples & Grapefruit Gremolata. (1, 3, 5, 7, 26)

SUMMER FETA SALAD

Summer Greens, Roasted Squash, Toasted Almonds, Pickled Cucumbers & Tatziki. (1, 3, 5, 10, 11, 16, 26, 27, 29)

ASIAN BACON & CABBAGE

Gochujang Glazed Pork Belly, Kimchee Cabbage, Ponzu Dip. (5, 7, 10, 11, 13)



MAIN COURSES Served with Seasonal Vegetables

CHARGRILLED 8 OZ HEREFORD SIRLOIN STEAK (supplement €10)

Grilled Flat Mushroom, Summer Greens & Roast Potatoes and a Pink Peppercorn Sauce (1, 4, 5, 7, 12, 13, 15, 25)

WILD ATLANTIC COD

Summer Beans, Olives, Baby Potatoes, Red Onions, Sun Kissed Tomato Salsa. (1, 3, 5, 7, 26, 27, 29)

10 OZ TIM MULCAHY'S CHICKEN SUPREME

Charred Peaches, Globe Artichokes, Roast Potatoes & Salsa Verde (1, 5, 26)

SLOW COOKED FEATHERBLADE OF IRISH BEEF

Grilled Flat Mushroom, Summer Greens, Roast Potatoes, Pink Peppercorn Sauce. (1, 4, 5, 7, 12, 13, 15, 25)

GRILLED AUBERGINE CHARLOTTE



Slow Roasted Tajine of Summer Vegetables, Pearl Couscous, Tatziki (1, 3, 4, 5, 12, 27)

DESSERTS

TUNISIAN ORANGE & ALMOND CAKE

Candied Orange Peel, Mango Sorbet, Passion Fruit Curd. (1, 2, 5, 12, 16)

MURPHY'S & CHOCOLATE CAKE

Coffee Custard, Vanilla Bean Ice Cream, Candied Hazelnuts. (1, 2, 10, 12, 24)

SIGNATURE SWISS ROLL

Strawberries, Crushed Meringue, Wild Berry Sorbet. (1, 2, 5, 10, 12, 16)

VEGAN & GLUTEN FREE DESSERT OF THE DAY

Please Ask The Member of the Team for Today's Suggestion

" Allergens

(1) Milk Products (2) Eggs (3) Mustard (4) Celery (5) Sulphur Dioxide (6) Lupin (7) Fish (8) Molluscs (9) Crustaceans (10) Soya (11) Sesame (12) Gluten Wheat (13) Gluten Barley (14) Gluten Rye (15) Gluten Oats (16) Almonds (17) Brazil Nut (18) Cashew (19) Macadamia Nut (20) Peanuts (21) Walnuts (22) Pistachio Nut (23) Pecan Nut (24) Hazelnut (25) Ask Gluten Free (26) Gluten Free (27) Vegetarian (28) Vegan (29) Ask Vegan

All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish and all our seafood is sustainably caught. Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining experience and we will endeavour to meet your specific needs.

This dish has been created to contribute to our Zero Food Waste Targets. We are continuously working towards a more sustainable future and by choosing this dish, you are helping us on our journey. To find out more, please speak to our team or read about our 10 commitment Food Charter.



