



Festive Early Bird Dinner Menu

€37.50 per person, served Sunday to Thursday 17.00 – 18.30.

Includes choice of 1 main course, 1 dessert & tea or coffee

MAIN COURSES

WARM WINTER SALAD

Pickled Barley, Squash, Pickles, Walnuts, Ardsallagh Goat's Cheese, Apple Molasses

(1, 3, 4, 5, 13, 21, 28, 29)

Add Grilled Halloumi, Prawns or Chicken | €6

CELERIAC PARPADELLE AGLIO E OLIO

Parsley, Extra Virgin Olive Oil, Espelette Pepper

(26, 28)

DOUBLE IRISH HEREFORD BEEF BURGER

Maple Bacon, Gem Chiffonnade, Bandon Cheddar, Aioli, Pickled Chilis

(1, 2, 3, 4, 5, 10, 12, 25)

WILD ATLANTIC COD

Baby Potatoes, Samphire & Broccolini, Bergamot Beurre Blanc

(1, 4, 5, 7, 26)

BALLOTINE OF IRISH TURKEY

Apricot & Herb Stuffing, Roasted Brussel Sprouts With Bacon, Caraway and Turkey Jus

(1, 4, 5, 10, 12, 25)

BUTCHER'S CUT OF THE DAY | SUPPLEMENT 12

Pressed Potato Pavé, Kale & Wild Mushroom Fricassee & a Choice of Peppercorn Sauce
or Garlic Butter

(1, 3, 4, 5, 7, 12, 13, 15, 25)

SIDES

Baby Mixed Leaf Salad with Winter Pickles & Caramelised Apple Dressing | €5.50 (5, 26)

Skinny French Fries with Hot Sauce, Garlic Aioli & Parmesan | €5.50 (1, 2, 3, 25)

Crispy Roast Potatoes with Chimichurri | €5.50 (5, 25)

Parsnips & Carrots with Togarashi & Miso & Lime Butter | €5.50 (1, 3, 5, 26)

DESSERTS

MAC CURTAIN STREET ICONIC "SWISS ROLL"

Crushed Meringue & Mulled Berry Compote, Winter Berry Sorbet (1, 2, 5, 10, 12, 16, 27)

CROISSANT & CRANBERRY BREAD & BUTTER PUDDING

Cinnamon Anglaise, Vanilla Ice Cream (1, 2, 5, 10, 12, 16, 27)

WEST CORK YOGURT PANNA COTTA

Blackberries & Lime, Hazelnut Brittle (1, 24, 26, 27)

WARM CHRISTMAS PLUM PUDDING

Cinnamon Crème Anglaise, Brandy Butter, Vanilla Bean Ice Cream (1, 2, 5, 10, 12, 16, 27)

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.