ALFRESCO WITH FRIENDS

AT THE ROOFTOP BAR & TERRACE

Our Executive Chef, Gareth Mullins has created an imaginative menu this summer designed for guests to enjoy individually for your safety and enjoyment. Gareth has chosen the highest quality seasonal ingredients, with a strong emphasis on local suppliers.

TO START

PARMA HAM
Queen Olives €13.50

TOONSBRIDGE MOZZARELLA
Summer Tomatoes, Basil Pesto, Sourdough €11

SALT & PEPPER CALAMARI
Red Pepper, Chorizo, Lemon & Garlic €12

All starters are served with house baked foccacia, aged balsamic vinegar and cold pressed extra virgin olive oil.

MAIN COURSES

TEMPURA OF MONKFISH
New Potato Salad, Asparagus, Saffron €26

GRILLED TIGER PRAWNS
Garlic & Basil Butter, Summer Truffle Fries €28

SPRING LAMB CUTLETS
Brown Butter Cauliflower, Mint Sauce, Capers €33

JOHN STONE "FILLET MIGNON" 2x 4oz. STEAKS
Pont Neuf, flamed Broccoli, green Pepper & Brandy €35

ST. TOLA GOAT'S CHEESE ARANCINI Ⓥ
Arrabiata Sauce, Kalamata Olives €18

TO FINISH

LEMON POSSET
Raspberries, Shortbread €9

VALRHONA CHOCOLATE
White & Dark Chocolate Mousse, Sea Salt Caramel €9

YOUNG BUCK BLUE CHEESE
Summer Rhubarb, Tarragon, Oatcakes €12

SUMMER SIGNATURE

BUBBLE CLAWS
Flame Grilled Blue Lobster, Heirloom Tomato Salad, Summer Truffle & Parmesan Fries,
Garlic & Black Pepper Creme Fraiche
Served with a bottle of Ayala Brut Majeur Champagne

€120.00 for two people

Please inform your waiter if you have any dietary requirements or allergies. Our allergen menu is on display on the Rooftop Bar for your perusal.
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.