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## GROUP MENU A

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### STARTERS

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#### WILD MUSHROOMS

With truffle oil on brioche

#### HOME CURED SALMON & POTATO SALAD

With wholegrain mustard  
dressing

#### BLACK PUDDING & POTATO CAKE

Poached free-range hen's egg,  
hollandaise and apple jam

#### CAESAR SALAD

Baby gem lettuce,  
Parmesan, smoked bacon  
and croutons

#### SOUP OF THE DAY

With homemade bread

### MAINS

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#### FREE RANGE CORN-FED IRISH CHICKEN SUPREME

Pea and chorizo pearl barley  
with sautéed spinach and  
green herb dressing

#### 10oz RIB EYE STEAK 28 DAY DRY-AGED

Served with a choice of spring  
onion mash potato, home-cut  
chips, baked potato or house  
salad and a choice of sauce:  
peppercorn, garlic butter,  
Béarnaise or red wine jus

#### 8oz FLAT IRON STEAK

Served with a choice of spring  
onion mash potato, home-cut  
chips, baked potato or house  
salad and a choice of sauce:  
peppercorn, garlic butter,  
Béarnaise or red wine jus

#### BEER-BATTERED FISH & CHIPS

Haddock in Five Lamps Craft  
Beer batter, served with crushed  
minted peas, home-cut chips  
and tartar sauce

#### PORTOBELLO MUSHROOM WELLINGTON

Wild mushroom duxelle,  
spinach, cashew nuts, smoked  
Gubbeen and green beans

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ALL MAIN COURSE SERVED WITH SIDE OF VEGETABLES

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### DESSERTS

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#### SELECTION OF ICE CREAM

#### CHEESE CAKE & RASPBERRY COULIS

#### CHOCOLATE & O'HARA'S STOUT BROWNIE

With butterscotch sauce and vanilla ice cream

ALL BEEF IN OUR RESTAURANT IS OF IRISH ORIGIN.  
F.X.BUCKLEY FAMILY BUTCHERS DRY-AGE STEAKS FOR A MINIMUM  
OF 28 DAYS UNTIL FULLY MATURE.  
SERVICE CHARGE OF 12.5% IS APPLIED TO TABLES OF 5 OR MORE.