

DINNER FEATURES



SEARED HALIBUT STEAK GFO

Served over champ, garlic french beans and drizzled with lemon butter.

BUTTER CHICKEN CURRY GFO

Chicken thighs in creamy cashew butter sauce, Basmati rice and naan bread.

BEEF & GUINNESS STEW

Made with carrots, turnips, parsnips and new potatoes.

Served with housemade soda bread.

SHORT RIB RAGU PAPPARDELLE

Slow-braised beef short rib in tomato basil ragu sauce, topped with arugula and parmigiano reggiano.

Served with toasted garlic ciabatta.

BOXTY OF THE DAY VO

Traditional Irish potato crepe stuffed with unique fillings daily.

Please ask your server for today's selection.

Served with green salad.

