



* Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
Please inform our team if you have any allergies *

BBQ MENU

- €45⁰⁰ Per Person -

~ LAND & SEA ~

(choice of any 2)

Fillet of Sea Bass with grilled asparagus

Garlic Gambas with confit shallots and lemon

Organic Salmon skewers with red pepper and chimichurri

Lamb Sausage with red cabbage and rosemary

Beef Filet minute Steak with garlic butter and vine tomatoes

Slow Cooked Pork Belly with BBQ glaze and kimchi

Vegetarian and Vegan

(please choose 1)

Haloumi Cheese with honey and spring vegetables

Cauliflower steak with cous cous salad and coriander

Grill Mushroom with Wicklow Blue Cheese and Red Onion Marmalade

~ SALADS ~

(choice of any 3)

Marinated butternut squash, raisins & apples

Watermelon, feta & pomegranate

Fennel, roast lemon & tomato salad

Roasted new potato, kale & feta salad with avocado

Tomato salad with ricotta, runner beans & salsa Verde

Charred courgettes, runner beans & ricotta

~ GARDEN DISHES ~

(choice of any 2)

Grilled Courgette, peas, mint olive oil

Barbecue sesame sweet potatoes

Charred aubergine, quinoa, basil, chilli

Spring vegetable & cauliflower tabbouleh

Baked potatoes, sour cream & chives

Smoked corn, parmesan & chilli crust

Roast corn, chipotle, tomato, basil.

~ ADD-ONS ~

(Optional. Subject to market prices & availability)

Grilled Oysters, Paprika, Lemon & Tomato Butter

Grilled Half Irish Lobster, Tarragon & Lemon Butter

Scallops Cooked in the Half Shell, Citrus, Parsley & Tequila

Kilkenny Rose Veal Chops, Truffle & Parsley

***Please note, a discretionary 10% service charge is applied to all groups of 10 or more.**