

## LUNCH MENU

2 COURSES - €30

3 COURSES - €35

### STARTERS

#### SHORT RIB CROQUETTES

*Aged braised beef, pickled red onion relish*  
(1A,4,7,12,13)

#### SALMON TARTARE

*Glenmar smoked salmon, caper berry aioli, crostini*  
(1A,4,7,8,12,13)

#### LEEK AND POTATO SOUP

*With herb crusted croutons, yogurt drizzle*  
(1A,4)

#### CRISPY CALAMARI

*Red Pepper, citrus aioli, espelette crumb*  
(1A,4,6,7,12,13)

#### WINTER SALAD

*Roasted butternut squash, kale, red onion, cranberries*  
(3H,13)

### STEAKS

*Stockman selected Irish Beef, dry aged for 21 days in our own Dry Aging room.*

*All the steaks are cooked over our Grill master Wood Burning Grill,  
which gives the meat a light smoked finish.*

10oz STRIPLOIN - €10 SUPPLEMENT

24oz COWBOY STEAK FOR 2 - €18 SUPPLEMENT

*Steaks come with Sides and choice of Sauces*

**SIDES:** CHUNKY BEEF FAT CHIPS AND CRISPY ONION STRIPS (1A)

**SAUCES:** JAMESON PEPPERCORN SAUCE (4,13) | ROASTED GARLIC AND THYME BUTTER (4) |  
RED WINE JUS

### MAINS

#### DRY-AGED BEEF BURGER

*Grilled rib mince, brioche bun, truffle aioli*  
(1A,4,7,10,12,13)

#### FISH AND CHIPS

*Chunky tartar sauce, salted vinegar fries, mushy peas*  
(1A,4,7,8,12)

#### SEA BASS

*Sage burnt yogurt, blistered vine tomato salad*  
(4,8)

#### GRILLED AUBERGINE

*Homemade whipped ricotta, spiced couscous and  
pomegranate*  
(1A,4)

### DESSERTS

TOFFEE SAUCE SUNDAE WITH CAKE CRUMBS (1A,4,7)

MOROCCAN SPICED ORANGE CAKE WITH CHANTILLY CREAM (1A,3A,4,7)

### LIQUID DESSERT

DOM PEDRO ICE CREAM (4) WITH CHOICE OF JAMESON, BAILEYS OR KAHLUA €10

AFFOGATO ICE CREAM (4) WITH COFFEE €8

YALUMBA SWEET WHITE WINE €11.5



PLEASE NOTE THAT A 12.5% SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE.

**TOMAHAWK**  
STEAKHOUSE