

LUNCH MENU

MOTHER'S DAY

Complimentary Glass of Prosecco for all the Mothers

2/3 COURSES €30/€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