12 pm - 9 pm

ALT CHRISTMAS ALL DAY MENU

STARTERS

Pumpkin & Leek Velouté
Silky pumpkin and leek velouté, served with warm house-made Guinness bread 11.00 (1a, 7, 9)

Prawn & Chive Croquettes
Golden Irish potato croquettes filled with prawns, fresh chives and Swiss Gruyère, served with creamy béchamel sauce and sweet chilli jam 15.00 (1a, 2, 3, 7, 10)

Slow-Braised Ham Hock Terrine
Eight-hour braised ham hock served with pickled carrots, green olives, truffle aioli, crispy Jerusalem artichoke and micro herbs 15.00 (1a, 3, 7, 9, 10, 12)

Chestnut & Wild Mushroom Bruschetta
Sautéed wild mushrooms in truffle oil with chestnut purée on toasted rustic sourdough, finished with shaved Parmesan and baby cress 14.00 (1a, 7)

Honey-Glazed Brussels Sprouts
Roasted Brussels sprouts glazed with honey and butter, finished with toasted nuts for a sweet, savoury crunch 14.00 (7, 8b)

MAINS

Pumpkin Ravioli
Fresh pumpkin ravioli served in a slow-cooked tomato and basil sauce with baby spinach, finished with shaved Pecorino Romano 23.50 (1a, 3, 7)

Turkey Roulade
Free-range turkey roulade filled with festive stuffing, served with creamy mashed potatoes, broccolini, roasted squash purée and house-made gravy 24.50 (1a, 7, 9)

Pan-Seared Salmon Cutlet
Served with potato gratin, Jerusalem artichoke purée, snow peas and a vibrant beurre blanc sauce 27.50 (4, 7, 12)

12-Hour Slow-Braised Beef Brisket
Tender beef brisket in a rich red wine and dark chocolate jus, accompanied by honey-glazed baby carrots, indulgent truffle mashed potatoes and crispy sweet potato straw 32.00 (7, 9, 12)

SIDES

House-cut Chunky Chips 6.00 | Vegetables of the Day 6.00 (7) | Side Salad 5.00 (10)

| Mashed Potato & Gravy 6.00 (7, 9) | Festive Stuffing 4.50 (1a, 7, 9)

ask server for vegetarian/vegan

All of our dishes are made in an environment that contains nuts. Please make your server aware if you have a nut allergy.

BIG BITES

Glazed Pulled Ham & Gruyère Toastie
Slow-glazed pulled ham, melted Gruyère, creamy béchamel and tomato relish on toasted sourdough, served with crisps 16.00 (1a, 7, 10)

Roast Turkey & Festive Stuffing Focaccia
Roasted turkey, melted Wicklow Brie, cranberry sauce, frisée leaves, crisp green apple and wholegrain mustard salsa 17.50 (1a, 7, 9, 10)

Roasted Sweet Potato & Goat's Cheese Salad
Rocket and radicchio leaves with roasted sweet potato, creamy goat's cheese, dried cranberries, toasted pecans and apple dressing 14.00 (7, 8d, 10)

DESSERTS

Christmas Trifle
Classic layered trifle with custard and cream 12.00 (1a, 3, 7, 12)

Chocolate Fondant
Warm chocolate fondant with vanilla ice cream and dessert wine 13.00 (3, 6, 7, 12)

Sticky Toffee Pudding
Warm sticky toffee pudding with salted butterscotch and toasted nuts 13.00 (1a, 3, 7, 8)

FESTIVE DRINKS



Wren Irish Coffee 12.50
Teeling Whiskey, Single Origin espresso, whipped cream, nutmeg dusting (7)



Night Cap 8.50
Killahora Pom'O Irish Brandy, with delicate notes of orchard fruits



Baileys Coffee 12.50
Baileys Liqueur, Single Origin espresso, whipped cream, nutmeg dusting (7)



Mulled Wine 8.50
Warm mulled wine infused with aromatic spices, citrus fruits (12)

1 Cereals containing gluten | 1a Wheat | 1b Rye | 1c Barley | 1d Oats | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Tree Nuts | 8a Walnuts | 8b Almonds | 8c Pine nuts | 8d Pecans | 8e Hazelnuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Mollusos