

# GROUP DINNER

€27.00 for 2 course and €32.00 for 3 course



## starter

### HOMEMADE SOUP OF THE DAY

our own freshly baked bread. (ask your server for details)

**€6.50** *allergens are available on request*

### RIGNEYS HAM-HOCK TERRINE

24hour slow cooked & pressed, apple gel & crisp apple

**€9.95**

*1,5,8,12,14*

### GOLDEN ARANCINI (V)

old Irish creamery smoked cheddar, garlic mayo, crisp leaves

**€8.95**

*1,7,8,12,14*

### LOCAL SALMON PLATE

poached & Burren smoked salmon & roe, pickled onion, saffron mayo, seasonal leaves

**€12.50**

*8,13*

### STRAND CHICKEN CAESAR SALAD

baby gem, crisp bacon, garlic croutons, strand house dressing

**€9.95**

*1,7,8,12,13,14*

## main

### 100% IRISH LIMERICK BURGER

beef burger, smoked effin cheddar, tomato relish, red onion jam, on a toasted bun served with fries

**€18.95**

*1, 7, 8, 10, 12, 14*

### VEGAN BEETROOT BURGER

spiced chickpeas, ballymaloe relish, lettuce, tomato, onion served with fries (V) (VG)

**€17.95**

*1, 3, 5, 10, 12, 14*

*All of our beef is of Irish Origin*

### 100% IRISH 8<sup>oz</sup> (226g) SIRLOIN STEAK

with fries, portobello mushroom, grilled asparagus, pepper sauce

**€29.95** (€10.00 supplement applies)

*5, 8, 12*

### GRILLED FILLET OF SEABASS

olives, asparagus tender-stem broccoli, gnocchi & lemon grass cream

**€22.95**

*1,5,8,12,13*

### RIGNEYS FARM FREE RANGE PORK BANGERS & MASH

red onion jam, red wine jus

**€17.95**

*1,5,8,12,14*

### 100% IRISH CHICKEN SUPREME

Rigney's black pudding & leek potato rosti, red wine reduction

**€19.95**

*1,5,8,12*

## dessert

### BRAZILIAN CARROT CAKE

brigadeiro chocolate vanilla ice cream

**€7.50**

*1, 7, 8*

### CHOCOLATE BROWNIE

brasilnut praline, caipirinha ice cream & chocolate sauce

**€7.50**

*1,7, 8, 9,*

### ICE CREAM SELECTION

please ask your server for today's selection

**€6.50**

*allergens are available on request*

### CHEF'S DESSERT OF THE WEEK

please ask your server for details

**€7.50**

*1, 3, 7, 8*

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.