

Valentines Day MENU

4 course meal - Complementary glass of Prosecco

Available from 5pm - 9:45pm February 13th & 14th 2026

€55 pp



STARTER

CHARCUTERIE BOARD FOR SHARING

Duck Confit, Parma Ham, Sliced Bresaola, Tomato Confit, Grilled Marinated Olive, Hummus, Sun Dried Tomato Pesto & Sourdough Bread 1,5,7,8,12

HALF DOZEN DOONBEG OYSTERS

Natural with Tabasco & Red Wine Vinegar Infused Shallots

HAZELNUT COATED BLUEBELL FALLS GOATS CHEESE

Pickled Beetroot, Dressed Leaves with Aged Balsamic Reduction 8,9,12,14

WARM LEEK & EMMENTAL CHEESE TART

Rocket Salad & Pesto Dressing 1,7,8

CHOCOLATE SOUFFLE

Luxurious Vanilla Ice Cream 1,7,8,9

SELECTION OF IRISH CHEESE TO SHARE

Tipperary Brie, Effin Smoked Cheddar with Sheridan's Cheese Crackers, Homemade Apple Chutney & Fresh Fruit 1,7,8,12

DESSERT

MAIN COURSE

100% IRISH SIRLOIN STEAK

Grilled Mushroom, Slow Cooked Fondant Potato & Pepper Sauce 5,8,12

SEAFOOD SHARING TOWER

Irish Mussels Mariniere, Guinness Bread, Doonbeg Fresh Hake Fish & Home Cut Chips, Tiger Prawns Gnocci with Spiced Tomato Sauce 1,8,12,13

RISOTTO PRIMAVERA

Vegan Parmesan Basket

SLOW COOKED PORK BELLY

Mustard Mashed Potato, Apple Puree & Red Wine Jus 5,8,12

PISTACHIO DOME

Fresh Fruit & Cream 1,7,8,9

OPERA GATEAUX

Coffee Sauce 1,7,8,9

FRESHLY BREWED TEA/COFFEE & HOMEMADE PETIT FOURS

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