GRADUATION MENU

Two-Course: €33.95 per person
Three-Course: €39.95 per person

Includes a complimentary glass of fizz for the graduate!

STARTERS

SOUP OF THE DAY
Served with warm Guinness bread *(1a/12)*

TWICE COOKED CHICKEN WINGS
Buffalo hot sauce or Korean BBQ sauce, served with ranch dip & celery sticks *(3/6/7/9/12)*

TEMPURA PRAWNS 12.95
Served with smoky chilli aioli *(1/2/7)*

MAINS

SLOW-BRAISED FEATHERBLADE OF BEEF
Creamy mash, honey-roasted market vegetables, red wine jus *(7/12)*

THE ADDRESS CURRY
Steamed Basmati rice, seasonal vegetables, naan bread & poppadom *(1a/7/9/10)*

WILD ATLANTIC SALMON
Chive mash, tenderstem broccoli, lemon & saffron sauce *(4/7/12/14)*

STICKY CHICKEN NOODLE STIR FRY
Egg noodles, stir-fried vegetables, sesame, soy & ginger glaze *(1/3/4/6/11)*

SWEET TREATS

BISCOFF TIRAMISU
Mascarpone cream & amaretto *(1/3/7/12)*

WARM CHOCOLATE BROWNIE
Vanilla ice cream & caramel sauce *(3/6/7)*

SELECTION OF IRISH ICE CREAM
Ask your server for today's flavours *(3/7)*

As part of our sustainability commitments, we use a "50 Mile Menu". All our dishes are now made from ingredients sourced within 50 miles of our restaurant, where possible.