

ABOUT THE ME

'Eat, Drink, Don't Think.'

SPECIALS

v* Creamed Onion Soup with Thyme

850/-

v* Crispy Fried Kimchi Rice Balls . Gochujang Mayo . Nori Salt

Individual portion: 1,000/- Sharing portion 1,900/-

Pomegranate Glazed Lamb Meatballs with Mint Yoghurt

Individual portion: 1,050/- Sharing portion 2,000/-

p* Coq au Vin

Our Coq au Vin features chicken joints braised in a rich, red wine sauce with bacon, baby onions and mushrooms
Garnished with croutons and served with mashed potato and broccoli, it's the perfect hearty meal for the cold season

2,500/-

v Lentil and Aubergine Moussaka

Layers of roasted eggplant and rich, slow cooked lentil and tomato ragu are covered with béchamel sauce, topped with cheese, and baked to perfection

Served with crispy potato wedges and Greek salad

2,100/-

v gf* Creamy Mascarpone and Broccoli Tagliatelle with Crispy Breadcrumbs

Served with garden salad

1,800/-

pb* Add Bacon

2,300/-

v* gf Creamy Mushroom Risotto

Served with garden salad

1,800/-

Add Chicken

2,450/-

Dessert of the Week - Sticky Pear and Ginger Pudding

This comforting, golden sponge pudding infused with aromatic ground ginger and sweet cinnamon baked with cubes of pears and finely diced crystallised ginger is served hot, drenched in a velvety butterscotch sauce and complemented with a scoop of 'cinnamon butter pecan' gelato

1,050/-

FROM THE BAR

Mulled Wine 950/-

Red Wine . Brandy . Brown Sugar . Orange . Spice

Hot Toddy 900/-

Brandy or Whisky . Honey . Ginger . Lemon . Spice

Mulled Apple Cider Mocktail 700/-

Apple Juice . Ginger Kombucha . Spice . Fresh Orange Slices

Dessert Cocktail: Irish Coffee 900/-

Irish Whiskey . Freshly Brewed Espresso . Whipped Cream

v vegetarian . v+ vegan . v* vegan option available on request . gf gluten free . gf* gluten free option available on request

p* contains pork . *pb pork bacon, beef bacon available on request . n contains nuts

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES