

Valentines Menu

Prosecco to Start

Starters

GRILLED PORTOBELLO MUSHROOM

Portobello mushroom stuffed with garlic sautéed baby spinach, creamy basil sauce, crushed hazelnuts.

[8, 12, 14] [VE][GF]

PORCINI & TRUFFLE ARANCINI

Porcini mushrooms, parmesan & truffle stuffed risotto bites served with truffle aioli, parmesan crisp.

[1.1, 4, 5, 8, 12]

LOUISIANA CHICKEN WINGS

Black & white sesame seeds, celery, blue cheese aioli.

[1.1, 4, 5, 8, 10, 11]

CARAMELISED PEACH & BURRATA SALAD

Burrata, maple caramelised peach, pickled red onion, watercress, crushed pistachios, rustic bread.

[1.1, 2.7, 4, 12][GF]

Mains

SLOW BRAISED IRISH BEEF

Feather blade beef braised in red wine, creamy mashed potatoes, celeriac purée, baby carrots, red wine jus

[4, 8, 10, 12, 14][GF]

ASPARAGUS & WILTED SPINACH RISOTTO

Asparagus, baby spinach, green peas & mint risotto, toasted seeds, rocket, pistachio dust

[2.7] [VE][GF]

PRAWN, CARAMELISED SHALLOTS & NDUJA PACCHERI PASTA

Prosecco white wine & cream sauce topped with freshly grated Parmesan & herb crumb

[1.1, 4, 5, 7.2, 12]

ROAST SUPREME OF IRISH CHICKEN

Smoky bacon mash, buttered garlic selection of seasonal vegetables, thyme jus

[4, 12, 14] [GF]

GFP SMASH BURGER

Two premium beef patties, American cheese, crispy lettuce, pickles, our burger secret sauce, served with rustic fries, onion rings

[1.1, 4, 5, 8, 10, 12, 14]

CATCH OF THE WEEK

Fish special of the day
ask server for allergens

Dessert

SELECTION OF TREATS FOR TWO

Selection of macarons & mini vanilla cheesecake, mini éclairs, raspberry gel, white chocolate shavings, fresh raspberries

[1.1, 2, 3, 4, 5, 8, 15]

HOMEMADE CHOCOLATE STRAWBERRIES

GOURMET FOOD PARLOUR

RESTAURANTS • CATERING

Valentines SET MENU

€49PP

ALLERGEN KEY

THE ABOVE MENU CONTAINS ALLERGENS, AS INDICATED IN THE KEY BELOW.

1. CONTAINS GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) | 2. CONTAINS NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) | 3. CONTAINS PEANUTS | 4. CONTAINS MILK | 5. CONTAINS EGGS | 6. CONTAINS FISH | 7. CONTAINS CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) | 8. CONTAINS SOYBEANS | 9. CONTAINS MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) | 10. CONTAINS MUSTARD | 11. CONTAINS SESAME SEEDS | 12. CONTAINS SULPHUR DIOXIDE & SULPHITES | 13. CONTAINS LUPIN | 14. CONTAINS CELERY
[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Customers: All products & ingredients are stored, prepared, and handled in an environment where food allergens are used. We have implemented controls & procedures through our HACCP System to reduce the risk of cross-contamination, but we cannot guarantee the absence of allergen ingredient transfer. We have screened the ingredients in our dishes for the direct allergens they contain.