

13.03.26

Gold Cup Lunch

@daffodilmulligan



Starters

Ox Cheek Croquettes

horeseradish &
watercress mayo

Sesame Smoked Salmon

ginger, cucumber,
soy, mirin

Pressed Ham Hock

celeriac, apple,
ember bread



Mains

Flat Iron Steak

smoked onion, chips,
choice of sauce

24 Hour Simmered Lamb

'Irish Style'

Wood Fired Cod

rope grown mussels,
wild garlic



Desserts

Dark Chocolate Pot

jameson cream,
black cherry

Irish Apple Soft Serve

short bread crumb

Three Courses... £55

*Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk.
A discretionary service charge of 12.5% will be added to your bill.*