



WHAT GARLIC IS TO SALAD, INSANITY IS TO ART

AUGUSTUS SAINT-GAUDENS

TWO COURSE 32€

THREE COURSE 39€

STARTERS

Soup of the day (V)

Homemade brown bread

(Allergens 6 wheat, barley oats, 7, 9, 12)

Tomato and mozzarella

Heirloom tomato, and mozzarella basil and rocket, black olive crumb

(Allergens 6 wheat, 7, 9, 10 sesame, 11, 13)

Hot & Spicy Chicken Wings

Blue cheese dip, house slaw & spicy hot sauce

(Allergens 6 wheat, 7, 9, 10 sesame, 11, 13)

MAINS

Cod

Pan fried fillet of cod with chive and mussel cream, new potato, charred tender stem broccoli

(Allergens 2, 3, 6, 7, 9)

Grilled 10oz Sirloin*

10oz Sirloin steak, cooked to your liking, roasted onion served with green beans spinach chunky chips and brandy pepper sauce

*(Allergens 7, 9) *Supplement 5€*

Traditional Chicken Curry

Basmati rice, poppadum & raita

(Allergens 5 cashew nut, 6 wheat, 7, 9, 13)

Gnocchi (V)

With roasted red pepper, kalamata olives, baby spinach, charred tender stem broccoli

(Allergens 6, 7, 9)

DESSERTS

Irish Cream Cheesecake

(Allergens 5, 6, 7)

Warm apple crumble

crème anglaise and vanilla ice cream.

(Allergens 9, 11)

Chocolate tart

crème anglaise and vanilla ice cream.

(Allergens 6, 7, 11)

All Beef served on our menu is of Irish origin.

PLEASE NOTIFY A MEMBER OF OUR TEAM REGARDING ANY ALLERGIES OR FOOD INTOLERANCES

Allergen index

1 crustaceans, 2 molluscs, 3 fish, 4 peanuts, 5 nuts (specify nut), 6 cereal containing gluten, 7 milk/milk products, 8 soya, 9 sulphur dioxide, 10 sesame seeds, 11 egg, 12 celery and celeriac, 13 mustard, 14 lupin