

BBQ MENU

Available for parties of
35 or more

OPTION A

€38.50pp

Salad of Cherry tomatoes, cucumber, feta cheese, chickpeas, soft herbs

Mediterranean cous cous salad Marinated lady olives, basil mayonnaise

New potato salad Creme fraiche, spring onion, chives

Burger Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage In a sourdough roll, with homemade red pepper tomato relish and crispy shallot

Baked potatoes Salsa verde, ricotta and feta cheese

Coal roasted sweet Lime, maple syrup, nut brown butter

Coal roasted cauliflower curried creme fraiche, white grapes, flaked almonds, pickled golden raisins

THE FINEST IRISH BEEF

Chateaubriand (John Stone)

€14 pp
serves 2

Rib on the bone

€16 pp
serves 3

EXTRAS

Slow cooked cumin spiced pork ribs
homemade bbq sauce, dried onions and lime

€7pp

Chargrilled Seabream cafe de paris butter

€10pp

OPTION B

€45pp

Salad 1 – Tomato, cucumber, pickled red onion, fresh mozzarella, borlotti beans, lovage and basil

Salad 2 – Cucumber, radish, pickled mooli, kidney beans, watercress and spinach

Salad 3 – Grilled red pepper, courgette, black olives, pesto, orzo and parmesan with rocket and baby spinach

New potatoes – creme fraiche and spring onion, topped with red onion and mint feta

Burger – Gilligan Farm ground beef patty, cheddar cheese, tomato, crispy onions, floppy lettuce and soft brioche bun

Peter Hannan pork & leak sausage – In a sourdough roll, with homemade red pepper tomato relish, crispy shallot

Chipotle pulled pork – cooked over coal with pickles and crispy bits in a soft brioche bun

Pulled lamb – charred with harissa spice, pickles and crispy bits in a soft brioche bun

Baked potatoes – Salsa verde, feta cheese and ricotta

Coal roasted sweet – Lime, maple syrup, nut brown butter

Summer carrot salad – feta, lovage, parsley and candied pumpkin seeds

DESSERTS €8pp

Chocolate mousse in a glass Vanilla creme fraiche, coffee ice cream, chocolate espuma and grated hazelnuts

Vanilla panna cotta raspberries and elderflower syrup



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DRINKS PACKAGE

SPARKLING WELCOME

€9pp

Prosecco reception

BEAT THE HEAT

€50 per bucket

Ice cold buckets of 8 beer.
Choose from Corona, Peroni
or Bulmers

SIGNATURE COCKTAILS

€10pp

Forbidden Mango
Mairead Rose
Lemon Bon Bon
All served from our killiner jars

PREMIUM SPIRITS

starting from €150

Bottle of Kettle vodka,
Tanqueray gin or Røe & Co
whiskey + 8 mixers

If you have a food allergy, intolerance or sensitivity, please
speak to your server about ingredients in our dishes before you order
your meal.

Prices include VAT. 12.5% service charge for parties of 6 or more.