

# To Begin

## Arancini

10.5

Roast Arancini with Dressed Leaves, Curry Aioli  
& Micro Greens



## Mushroom

11

Homemade Mushroom Pate with Port Cumberland  
Jelly & Sourdough Melba Toast



## Cheese

12

Creamy Burrata Basil Pesto, Cherry Tomatoes  
& Parma Ham with Balsamic Reduction



## Symphony of the Sea

13

Coquilles St Jacques with Melted Gruyere Cheese



## Pan Kissed Scallops

11.5

With Pea Puree and Crispy Pancetta



## Lobster and Crab Ravioli

11

With White Wine Cream Reduction



## Chicken

11.5

Smoked Chicken with Baby Leaves and Plum Salsa



# Sides

4.5

**Skin on Chips** • **Baby Boiled Potatoes**  
**House Salad** • **Steamed Vegetables**



Our dishes may contain some of the listed allergens.  
If you have any of these allergies please discuss with your waiter.



Dairy



Gluten



Peanut



Egg



Nuts



Soy



Fish



Sulfites



Mustard



Celery



Shellfish



Lupine



Sesame



Crustaceans

Vegan Option

# Mains

## Seabass

27

Crispy Fried Fillet of Seabass with Caper,  
Smoked Salmon & Prawn Cream



## Pan Fried Hake

26

With Wilted Baby Spinach Red Onion and  
Bearnaise Sauce



## Chicken

27

Honey Roast Supreme of Corn Fed Irish Chicken  
with Romesco Sauce



## Lamb

31

Roast Rack of Irish Lamb with Minted Peas  
& Rosemary Scented Red Wine Jus



## Beef

29

12 Hour Braised Irish Beef Cheek with Pearl Onions,  
Creamed Potatoes & Smoked Lardon's



## Ribeye Steak

32

Grilled Irish Rib Eye Steak with Crispy Onions,  
Mushrooms & Creamy Pink Peppercorn Sauce



## Fillet Steak

34

Grilled Irish Fillet Steak with Crispy Onions,  
Mushrooms & Creamy Pink Peppercorn Sauce



## Beetroot and Red Onion Tarte Tatin

26

Boiled Baby Beets & Caramelised Red Onions  
Baked with Vegan Puff Pastry Topped with  
Toasted Pine Nuts. Served with Garlic and Rosemary  
Roasted Baby Potatoes and Fresh Vegetables



## Courgette Curry with Lemon Chickpea Rice

26

Ginger & Chilli Based Curry Sauce with Potatoes,  
Courgettes and Vine Tomatoes Served with a  
Brown Lemon and Chickpea Basmati Rice



## Espresso Tiramisu

Finger Biscuits Soaked in Espresso with Traditional Mascarpone Layers Finished With Dark Chocolate Flakes Served with Coffee Ice-cream



## Fresh Fruit Tartlet

Baked Pastry Case Filled with Almond Cream Pastry Cream and Fresh Fruit Served With Chantilly Cream



## Duo of Chocolate Mousse Dome

Dark and White Chocolate Mousse Coated with a Dark Chocolate Glaze Served on a Chocolate Rice Crispy Base and Chocolate Ice Cream



## The Red Pyramid

Red Berry Centre Raspberry Mousse with an Almond Sponge Raspberry and White Chocolate Glaze Served with Raspberry Sorbet



## Exotic

Dark Chocolate Coated Coconut Mousse Shell on a Chocolate Crumble Base with Mango Salsa, Passion Fruit Sauce Caramelized Pineapple and Mango Sorbet



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Crustaceans



Vegan Option



HACKETT'S EATERY