

SET MENU



"Anyone can make you enjoy the first bite of a dish, but only a real chef can make you enjoy the last"

FRANCOIS MINOT

2 Courses 25 / 3 Courses 30 (Before 7pm)

2 Courses 29 / 3 Courses 36 (After 7pm)



TO START

- mussels with chorizo, pimiento coulis, parmesan & sourdough bread (gfo) (upgrade to large mussels for 5.50)
wine: opta d'ão branco (No. 99)
- maple & slane whiskey marinated chicken wings with barbecue aioli (gf)
(upgrade to large wings for 5.50) *wine: grati chianti (No. 284)*
- satay basket with crunchy vegetables, vermicelli noodles & slaw served with peanut satay (gf, v, ve)
wine: masseria del feudo inzola (No. 77)
- gnocchi potato dumplings, neopolitan tomato velouté, basil, mozzarella & parmesan (gf, v, veo)
(upgrade to large gnocchi for 6.55) *wine: castellare di castellina chianti classico (No. 286)*
- soup of the evening & gently warmed Guinness brown bread (gfo, v, veo)

TO FOLLOW

- flaked cod on champ mash with sautéed greens & a wholegrain mustard & bacon sauce (gf)
wine: joseph drouhin mâcon-villages (No. 30)
- jambalaya creole rice dish with paprika, soft beans, cajun & bell peppers (gf, v, ve) (add chicken 3.50/add prawn 4.50)
wine rec: château musar jeune white (No. 90)
- No. 3's 8oz pork & beef burger on a cajun potato tian with onion strings & brandy pepper sauce (gf)
wine rec: jean loron saint joseph (No. 252)
- chicken kyiv stuffed with smoked bacon crumb & garlic served with 'nduja mash, baby vegetables & a mushroom & chive butter cream sauce (gf)
wine: santa rita floresta field blend blanco (No. 11)
- 10oz sirloin with flat cap mushrooms, onion rings, tomato salsa & boyne valley cheese potato gratin & your choice of sauce (gf) (8.00 supplement)
wine: pradorey finca valdelayegua crianza (No. 320)
- roasted red pepper & chorizo creamed linguine with freshly grated parmesan (gfo)
(add chicken 3.50/add prawn 4.50)
wine: petit pittacum (No. 317)

TO FINISH

- No. 3's selection of ice cream with chocolate chip cookie (gfo, v)
- apple & peach crumble with vanilla ice cream & whiskey anglaise (gf, v, veo)
- lemon, lime & avocado tart on a chocolate nut base with passionfruit jelly & champagne sorbet (gf, v, ve) (2.00 supplement)