

# 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 28 / 3 Courses 35 (Before 7pm)

2 Courses 31 / 3 Courses 39 (After 7pm)



## FO START

- mussels with chorizo, pimiento coulis, parmesan & sourdough bread (gfo) (upgrade to large mussels for 5.50)  
*wine: opta dāo 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 & 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)

## FO FOLLOW

- flaked cod with champ, sautéed vegetables & a mustard & bacon sauce (gf) (4.00 supplement)  
*wine: joseph drouhin mâcon-villages (No. 30)*
- jambalaya creole rice dish with paprika, soft beans, cajun & bell peppers (gf, v, ve) (add chicken 4.00/add prawn 5.00)  
*wine rec: château musar jeune white (No. 90)*
- No. 3's 8oz pork & beef burger with a cajun potato tian, onion strings & brandy pepper sauce (gf)  
*wine rec: jean loron saint joseph (No. 252)*
  - chicken kyiv stuffed with cream cheese, garlic & herbs 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 4.00/add prawn 5.00)  
*wine: petit pittacum (No. 317)*

## FO FINISH

- No. 3's gourmet selection of ice cream (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)