



3 Course Dinner
60€ + 12€ Supplement

SMALL Plates

Kinvara Honey & Chilli Glazed Toonsbridge Halloumi

White Bean Hummus / Asparagus / Almond / Sesame

BBQ Roscommon Lamb Chop

Wild Garlic / Cream Cheese / Capers

Gilligan's Fillet Tartare

Caper / Gherkins / Egg Yolk / Horseradish / Aged Cheddar / Brioche

Piri Piri BBQ Prawns & Chorizo

Red Pepper & Tomato Escabeche / Chilli Aioli

BIG PLATES

3 Cheese Polenta Bake

Charred Cauliflower / Mix Nut Rayu / Kale / Korma

Pan Fried Fillet of Hake

Fennel & Mussel Risotto / Langoustine Bisque / Preserved Lemon

Friendly Farmer Chicken

Chicken Rice / Chicory / Chicken Tarragon Crumb

Pigs on the Green Pork Chop

Celeriac / Organic Kale / Apple / Jus

Gilligan's Dry Aged 10oz Striploin Steak (12€ Supplement)

Sauteed Kale / Pepper Sauce

ALL PLATES SERVED WITH A SIDE OF POTATOES / VEGETABLES

SWEET PLATES

Burnt Basque Cheesecake

Roast Plum / Fresh Cream

Choux Bun

White Chocolate Ice-Cream / Forced Rhubarb

Triple Chocolate Gateau

Cherry Garcia Ice-Cream

- Everything Made In House, Local & Organic Where Possible -