



GATHER

Neighbourhood Menu

|5pm – 6.30pm SHARP|

2 courses 23.5

3 courses 27.5

|STARTERS|

Soup of the day w/ brown bread |v|

Silverhill duck liver **pate**, plum & mustard jam, pistachio crumb, sourdough

Creamy **wild mushroom** bruschetta, truffle, parmesan, rocket |v|

Gubbeen **Salami**, pickled fennel, organic rocket, parmesan, lemon rapeseed oil

|MAINS|

Hake, braised cabbage, pancetta, dillisk butter

Roast **Cauliflower**, crumbed Galway goat's cheese, sultana puree, crispy capers, toasted almonds |v|

Friendly Farmer **chicken**, roast squash, puy lentils, tarragon veloute

Bradys 28 day aged 10 oz **striploin**, roasted sprouts, truffle butter, root crisps |5.25 supplement|

served w/ veg & potatoes

|SIDES|

Creamed potato 4.2 sml | 6.25 lrg

Hand cut fries 4.25

Tonights veg 4.25 sml | 6.25 lrg

Gratin potatoes 5.25

Roasted sprouts & pancetta 5.25

Fuinseog farm organic salad 5.25

|DESSERTS |

Flourless **chocolate** cake, salted caramel, vanilla ice cream

Meringue, spiced orange mascarpone, boozy cherries

Apple, mixed berry & oat **crumble**, homemade custard, vanilla ice cream

No Substitutions Please