

## SET MENU

€35 for 2-Courses | €41 for 3-Courses

### STARTERS

Spiced butternut squash soup  
*toasted pumpkin seeds, chive crème fraiche (7B,7C,9)*

Golden beetroot salad V  
*whipped St Tola's Irish goats cheese, candied walnuts,  
red apple, lambs' lettuce, honey mustard dressing (7B,7E,8C,10)*

Duck croquettes, *parsnip purée (1A,3,7A,9,12)*

Gravadlax, *pickled cucumber, cucumber gel, crispy onions (1A,4,12)*

### MAINS

Chicken supreme  
*braised leeks, colcannon mashed potatoes, red wine jus (7A,7B,7C,12)*

Homemade gnocchi, *arrabbiatta sauce, basil, Parmesan (1A,7E)*

Miso Atlantic salmon, *baby pak choi, pickled Shimeji  
mushrooms, chili & scallion dashi (4,6,9,11,12)*

The Hawthorn burger, *Quigley's rib eye burger, braised short  
rib, Dubliner cheddar, Ballymaloe relish (1A,3,6,7C,7E,9,11)*

Quigley's dry-aged steak 8oz striploin | €10 supplement  
*Served with balsamic vine tomatoes, watercress, chunky chips  
& your choice of sauce Peppercorn (7B,9,12) | Béarnaise (3,7C,12)*

### DESSERTS

Chocolate fondant  
*Scúp hazelnut gelato, toasted hazelnuts (1A,3,7A,8B)*

Sticky toffee pudding V  
*toffee sauce, Scúp salted caramel gelato (1A,7A,7B,7C)*

Orange & ginger crème brûlée V  
*Scúp blood orange sorbet (7B)*

The Croke Park Sundae  
*Scúp peanut butter gelato, Scúp vanilla gelato,  
chocolate brownie, Chantilly (1A,5,7B,7C,7E)*

Selection of Scúp gelato V (3,7A) | sorbet VE (7A)

CONDIMENTS: MAYONNAISE 5, 10, 14 | KETCHUP 1D, 14 | RELISH 10, 14 | MUSTARD 10, 14 MINT SAUCE 14  
BROWN SAUCE 1D, 14 | HORSERADISH 5, 10, 14 | BBQ SAUCE 1D, 11, 14 | SWEET CHILI SAUCE - NO ALLERGENS  
TABASCO SAUCE - NO ALLERGENS

ALLERGENS\* 1A WHEAT | 1B OAT | 1C RYE WHEAT | 1D BARLEY | 1E MALT | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS  
6 SOYABEAN | 7A MILK | 7B CREAM | 7C BUTTER | 7D BUTTERMILK | 7E CHEESE | 8A ALMONDS | 8B HAZELNUTS  
8C WALNUTS | 8D CASHEW | 8E PECAN | 8F BRAZIL NUT | 8G PISTACHIO | 8H MACADAMIA | 8I PINENUTS  
9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE/SULPHITES | 13 LUPIN | 14 MOLLUSCS

WE STRIVE TO SOURCE ALL OUR FISH FROM SUSTAINABLE SOURCES. WE ARE DELIGHTED TO SOURCE OUR  
PRODUCE AND INGREDIENTS SEASONALLY FROM AN ARRAY OF LOCAL SUPPLIERS INCLUDING JOHN STONE  
BUTCHERS, QUIGLEY MEATS, WRIGHTS OF MARINO, CONDRENS FRUIT AND VEGETABLES AND KEELINGS.

THIS MENU IS PRINTED ON 100% RECYCLED PAPER AND WILL IN TURN BE RECYCLED.

BAIN TAITNEAMH AS DO BHÉILE.

KEITH CORMACK, EXECUTIVE CHEF.