

# <u>Starters</u>

#### Soup of the Day

Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)

#### Chorizo & Chicken Vol-Au-Vents

Chorizo, Chicken Vol Au Vent coated in a Garlic & Thyme Cream Sauce, finished with Chilli Oil (1, 2 Wheat Flour, 4, 7, 9, 13, 14)

#### Pecan, Fig & Cranberry Goat Cheese Tart

Baked Fig, Pecan & Cranberry Goat's Cheese Tart, served with a Balsamic Dressing (2 Wheat Flour, 7, 9, 10 Pecan, 12, 13, 14)

#### Whitty's Caesar Salad

Baby Gem Leaves, Crispy Bacon and Herb Croutons, coated with Creamy Caesar Dressing, finished with Parmesan Cheese, Pine Nuts (2 Wheat Flour, 4, 5, 7, 9, 10 Pine Nut, 13, 14)



#### Baked Teriyaki & Wasabi Seed Salmon

Baked Fillet of Salmon Topped with Wasabi Seed, set on a Creamy Avocado Dip, with Crushed Roasted Baby Potato & Tender Stem Broccoli (1, 2 Wheat, 4, 5, 7, 12, 13, 14)

#### Parmesan & Crispy Bacon Chicken Schnitz

Fillet of Chicken coated in a Golden Breadcrumb Topped with Crispy Bacon & Parmesan served with Tender Stem Broccoli, & Garlic Thyme Cream Sauce. Choose from **Fried or Creamy Mash Potato** (1, 2 Wheat Flour, Rye & Barley, 4, 7, 9, 13, 14)

#### Lemon & Garlic Lamb Chops

Marinated Lamb in Lemon & Garlic Cooked Medium, set on Butter Mash Potato, Baby Carrots, Tender Stem Broccoli coated in a Thyme Sauce (1, 7, 9, 13, 14)

#### Whitty's Crispy Chicken Burger

Golden Fried Chicken fillet, served on a Toasted Bap Creamy Burger Sauce with Crispy Leaves, Tomato and Red Onion served with Fries (1, 2 Wheat Flour, Rye & Barley, 4, 7, 9, 13, 14)

#### Creamy, Aromatic Vegan Curry (V)

Coconut Cream, Stir Fry Vegetables, Baby Potato, Coriander & Roasted Chickpeas, finished with Roasted Cashew Nut, Poppadom's & Aromatic Rice (1, 10 Cashew Nuts, 13, 14)

#### Pizza - Smoked Bacon, Chicken (12-inch)

Fresh Italian Pizza Base Topped with Rich Tomato Sauce, Smoked Bacon and Grilled Chicken, finished with BBQ Dressing (2 Wheat Flour, Semolina & Durum, 7, 9, 13, 14)

### <u>Dessert</u>

Special Valentine's Sharing Dessert

## <u>Cocktails</u>

Hugo or Manhattan

#### 3 Courses - €55 per person

Food Allergens

1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard | 10. Nut 11. Peanuts. | 12. Sesame Seed | 13. Soya | 14. Sulphur Dioxide & Sulphite