

# Bowl food menu

€35 per person

Braised lamb shoulder with savoy cabbage and mustard served with mashed potatoes (7,9,10,12)

Beef bourguignon, Irish beef cheek and shin slow cooked in red wine with mushrooms and bacon with mashed potatoes (7,9,12)

Hunter-style chicken, slow-cooked with white wine, tomato, mushrooms and tarragon, with mashed potatoes (7,9,12)

Prawn & coconut curry, sweet potato, coriander and steamed rice (2,11)

Crispy aubergine, roast peppers, sweet and sour sauce, and steamed rice

Lentil and mushroom chilli, guacamole, crème fraiche salsa and steamed rice (7)

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10% service charge applicable

The menu can be altered to accommodate any dietary requirements

Allergens

1 Cereals containing gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk. 8 Nuts. 9 Celery. 10 Mustard. 11 Sesame seeds. 12 Sulphides. 13 Lupin. 14 Molluscs.

