

^{THE} Collins
CLUB

SET MENU

set menu

starters

whiskey cured salmon, guinness bread, pickled cucumber, creme fraiche (1A,E,4,7,8)

whipped goats cheese, pomegranate glazed beet, walnuts, crisp bread (1A,3H,4,12,13)

pot de mer - wild prawns, mussels & clams, chilli, garlic white wine (1A,4,5D,6,13)

chilli, citrus honey glazed pork belly, slaw

mains

corn fed chicken supreme, cavolo nero, mash, mushroom, tarragon cream sauce (4,13)

parmesan gnocchi, wild mushroom, celeriac, truffle & hazelnuts (1A,3B,4,7,12,13)

pan fried seabass, patatas bravas, padron, dill, lemon sour cream (4,8,12,13)

aged ribeye, fries, caramelised onion, watercress, peppercorn sauce & fries (4,12,13)

- 8€ supplement

EXECUTIVE CHEF: BEN DINEEN

WE ONLY SOURCE THE BEST IRISH BEEF

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

dessert

black forest 'mess' (1A,4,7)

blood orange millefeuille (1A,4)

sticky toffee pudding, vanilla ice cream (1A,4,7)

selection of cheeses, crackers and chutney (1A,3H,4,10,12)

(crozier blue, ballylisk triple cream, st tolas ash aged goats & aged comte)

- 8€ supplement

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin