

SEARSONS

of Baggot St

STARTERS

Wild Mushroom & Winter Truffle Arancini

Served with Black Garlic Aioli, Parmesan Shavings, and Crispy Kale

Warm Chicken and Avocado Salad

Served with Pesto, Mixed Leaves, Sun Dried Tomatoes, Pine Nuts, Parmesan Cheese and a Balsamic Dressing

Gambas & Nduja Pil Pil

Wild Atlantic Prawns, Served with a Garlic & Chilli Oil, and Toasted Sourdough

MAINS

Rotisserie 1/2 Roast Chicken

Basted with Lemon, Thyme & Cajun Seasoning, Slow-Grilled in our Rotisserie Oven & Served with Carrot & Parsnip Puree, Potato Gratin, Tender-Stem Broccoli, Homemade Herb Stuffing and Gravy

32 Day Dry Aged 12oz Striploin Steak

Served with String Truffle Mash, Baby Carrots, Tender Ste Broccoli with Toasted Almond Flakes, Shallot Puree, Cajun Panko Onion Rings, Brandy Pink Peppercorn Sauce (€5 Supplement)

Catch of the Day

Please Ask Your Server For Our Catch Of The Day

Truffle Mafaldine Pasta

Mafaldine Pasta, Seasonal Fresh Truffle, Wild Forest Mushrooms, Tossed in Truffle and Mascarpone Cream

DESSERTS

Warm Chocolate Fondant

Bread & Butter Pudding

Selection of Ice Cream

2 Course €40.00

3 Courses €47.50

12.5% Service Charge added to groups of 10 or more.