



URBAN BREWING

Sample Christmas Set Lunch Menu

Starters

Soup of the Day

Homemade O'Hara's Stout Bread (v)(1a,1b,2,7)

Kelp Cured Organic Salmon

Smashed Potato, Citrus Crème Fraiche

Salt Baked Beetroot

Warm Goat's Cheese, Preserved Lemon, Thyme

Mains

Pan Fried Fillet of Hake

Carrot + Burnt Butter Puree, Cavolo Nero

Fried Turkey & Ham

Sage + Lemon Pepper Crumb, Cranberry Relish, Rocket, Potato Bun

Glenmalure Venison Pie

Smashed Potato

Hay Baked Cauliflower

Black Garlic, Winter Greens

Sides

Selection of Sides to Share

Desserts

Assiette of Desserts

Selection of Mini Desserts to Share (v)(1a,2,6,7,9 – Hazelnut, Pistachio)

Please note that a 12.5% service charge -shared amongst all staff, on top of wages- will be applied to the final bill.

Allergens: 1a.Wheat 1b.Barley 1c.Rye 1d.Oat 2.Sulphites 3.Fish 4.Crustacean 5.Mollusc 6.Egg 7.Milk 8.Soy 9.Nut 10.Peanut 11.Sesame 12.Celery 13.Mustard 14.Lupin. (c) coeliac friendly or adaptable-ask your server; (v) vegetarian. Our chefs are committed to using the highest quality, locally sourced ingredients which are combined with flavours that are influenced by experiences of our journeys around the world.