

GATHER

Neighbourhood Menu (5.30pm – 6.30pm Sharp)

2 Courses 31

3 Courses 39

|STARTERS|

Seasonal Vegetable **Soup**, Gather Brown Bread. |v|

Crispy **Duck Leg Croquettes**, Rhubarb, Pickled Courgette, Organic Leaves.

Atlantic Seafood **Chowder**, Pastis & Dill Gather Brown Bread.

Galway **Goats Cheese**, Orange & Thyme Roast Peaches, Balsamic Dressing, Toasted Seeds, Raisin Puree & Millhouse Organic Leaves.

|MAINS|

Confit **Pork Belly** & Black Pudding, Carrot Puree, Champ Potato, Burnt Apple, Toasted Hazelnut, & Crispy Kale 28.5 (1,6,7,9)

10 oz Bradys **Striploin Steak**, Pressed Potato, Green Peppercorn Sauce, Onion Jam, Roasted Onion. (8 euro supplement)

Homemade **Potato Gnocchi**, Roasted Pumpkin, Wicklow Blue Sauce, Pumpkin Puree & Crispy Kale. (1,3,6,7)

Pan Roast **Atlantic Cod**, Miso Glazed Haikido Pumpkin & Pumpkin Puree, Chorizo Jam, Citrus Lentils, Buttermilk Dressing & Toasted Almonds . 28.5 (2,4,6,7,8)

|SIDES|

Potato Gratin. 7.25

Hand Cut Fries. 6.75

Tonight's Veg. 6.5

|DESSERTS|

Cuinneog Buttermilk **Panna Cotta**, Organic Strawberries, Homemade Shortbread.

Apple and Cinnamon **Crumble**, Vanilla Ice Cream and Custard.

Dark **Chocolate Tartlet**, Caramelised Banana, Honeycomb, Chocolate Ice Cream. 9.95