

LOBOS ACOUSTIC SESSION SET MENU

Starting at 7:30PM

2 Courses - €32 per person | 3 Courses - €38 per person

Join us for an evening of live acoustic music, relaxed dining, and seasonal comfort food. This special set menu has been created for the night, using hearty, slow-cooked dishes designed to be enjoyed at a gentle pace while you settle in, listen, and unwind.

Starters

Chicken Thigh & Winter Vegetable Jardinière Soup

Chicken thigh, peas, carrots & potatoes

Fish Cake & Poached Egg

Romesco sauce

Duck Liver Parfait

Plum chutney, toasted bread

Mains

Slow-Cooked Beef & Stout Stew

Mushrooms, creamy mash & green beans

Roast Lamb Shoulder

Pea & mint gravy, crushed new potatoes & honey roast vegetables

Grilled Paprika King Prawns

Spinach & saffron rice, garlic butter, tomato & chilli sauce

Herb Roasted Vegetable Paella

Peppers, onions, beans, tomatoes, saffron, garlic, white wine & fresh herbs

Desserts

Apple & Winter Fruit Crumble

Warm custard

Lemon Tart

Raspberry sorbet

Chocolate & Cherry Brownie

Vanilla ice cream