



THE CLUB
at GOFFS

SAMPLE DINNER MENU €80

Chef de Cuisine Derry Clarke – Head Chef James Sheridan

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Starters

Monkfish Ceviche, Cucumber, Chili, Ginger

Lamb Sweetbreads, Celeriac, Onion, Candied Nuts

Heritage Tomato, Toonsbridge Burrata, Basil, Parmesan

Mains

Grilled Glazed Cauliflower, Nut Crumb, Hazelnuts, Candied Fruits

Seared Black Sole, Brown Shrimp, Capers

Dry Aged Peppered Beef Filet, Cognac

Seasonal Vegetables

Dessert

Crema Catalana

Rice Pudding, Mango, Coconut

Tea & Coffee

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

A discretionary gratuity of 10% will be added to your bill and is divided fairly between the staff