



All beef and pork are sourced through family farm in The Burren, Co. Clare.  
Our 'Craggy Island' lamb comes from a neighbouring farmer.



## SET LUNCH

### Mon-Fri-12-3pm

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#### starters

##### seasonal soup of the day (gf)

served with our homemade brown bread or gluten free bread

##### organic Irish salmon (c)

quinoa, fennel, radish, yellow onions & dill dressing

##### Cooleeney & fennel jam salad (v) (gf)

*pickled cucumber & date purée*

#### mains

##### 28 day dry-aged organic Burren rib-eye (gf)

*hand-cut chips, watercress & garlic butter €6 supplement*

##### Irish chicken supreme (c)

*sweet mustard mash, roast aubergine & chicken cream*

##### market fish of the day

*(please ask your server)*

##### Thai yellow curry (v) (gf) (df)

*cauliflower, butternut squash, pak choi, chick peas with Basmati rice*

#### desserts

##### coaco barry 70% chocolate & caramel tart

*passion fruit sorbet*

##### raspberry & lemon cheesecake (gf)

##### selection of ice-creams & sorbets (gf)

**2 courses 23.00**

**3 courses 28.50**

*ely is awarded "Best wine bar style in Ireland 2015" for the 2<sup>nd</sup> year in a row!*

*ely, Dublin's iconic wine bar with an ever changing, unsurpassed selection of wines by the glass*

*(gf) Gluten Free (df) Dairy Free (c) Adaptable for Coeliacs (v) Vegetarian  
on parties of six or more a 12.5% gratuity will be applied, which goes directly to all our staff*

