

OUR SHARING PLATTERS ARE SUITABLE FOR 8-10 GUESTS
FOOD ORDERS AND PAYMENT MUST BE MADE TWO WEEKS PRIOR TO YOUR BOOKING

HOT PLATTERS €60

SERVED WITH OUR HOMEMADE TRUFFLE AIOLI (E) AND BBQ SAUCE (MD | S | G)

Irish Smoked Salmon on homemade Guinness soda bread $F \mid MK \mid G$ Loaded Potato Skins (vegetarian option available upon request) MK The Landmark Wings $M \mid MK \mid GY \mid S \mid$ Traces of Gluten Grumbed Brie Wedges $G \mid MK$ Whole Tail Scampi $G \mid G$ Breaded Chicken Goujons $G \mid G$ Crumbed Garlic Mushrooms $MK \mid G \mid E$

ANTIPASTI BOARDS €50

A selection of cured meats, cheeses and Mediterranean vegetables served with sourdough bread (gluten free crackers available upon request) G | MK | N

ALLERGEN INFORMATION

Gluten: G | Crustaceans: C | Eggs: E | Molluscs: M | Soybeans: S | Milk: MK | Gelery: CY | Mustard: MD Sesame Seeds: SS | Sulphites: SP | Lupin: L | Fish: F | Peanuts: P | Nuts: N

All dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer