

SET LUNCH

THREE-COURSE GROUP DINING MENU

Set Lunch

THREE COURSES - €45 PER GUEST

Choose one starter, one main and one dessert

STARTER

CROSTINI AL SALMONE

Toasted sourdough with chives, melted goat's cheese, smoked salmon and caramelised onions.

G MK F

CARPACCIO DI MANZO

Irish beef fillet carpaccio with truffle parmesan sauce.

MK

INSALATA DELLA CASA (V)

Farm leaves, baked goat's cheese, beetroot, pickles, onion, toasted walnuts and French dressing.

MK N(Walnuts) G SP

FALAFEL DI CECI (VG)

Crispy falafel with sun-dried tomato and red pepper hummus.

MAIN

PACCHERI GENOVESE

Paccheri with slow-cooked Irish beef and onion sauce, topped with pecorino.

G MK CY

TORTELLONI CON SALMONE

Ricotta and asparagus tortelloni with fresh tomato, Datterino sauce and salmon.

G MK E SP F

RAVIOLI VEGANI (VG)

Vegan ravioli filled with shallots and peas, served with Datterino sauce and vegan cheese.

G S

PESCATO DEL GIORNO

Grilled market fish of the day with vegetable caponata.

F MK CY

SUPREMA DI POLLO

Sous-vide chicken supreme with celeriac puree, baby carrots, steamed broccoli and gravy.

G MK SP S

DESSERT • INCLUDED

PANNA COTTA AI FRUTTI DI BOSCO

Vanilla panna cotta with red berry coulis.

MK MF CY

CANNOLO SICILIANO SCOMPOSTO

Sweet ricotta, chocolate, orange zest and pistachio.

G E MK N(Pistachio)

TIRAMISU DELLA CASA

Mascarpone and coffee-soaked ladyfingers topped with cocoa.

MK E G N(Almond)

CHEESECAKE AL CIOCCOLATO VEGANA (VG)

Smooth dairy-free Belgian chocolate cheesecake.

G(Wheat)

GROUP DINING, MADE SIMPLE

PLATES - COCKTAILS - SPEAKEASY

V VEGETARIAN - VG VEGAN - GLUTEN-FREE PASTA AND BREAD AVAILABLE

G Gluten - C Crustaceans - M Mustard - SS Sesame - E Eggs - F Fish - SP Sulphites - CY Celery - ML Molluscs - S Soy - P Peanuts - N Nuts - MK Milk

All 14 allergens are used in our kitchen and trace amounts may be present. Please tell your server about allergies or coeliac requirements.

12.5% discretionary service charge applies to large groups. Menu subject to change and availability.

SET DINNER

THREE-COURSE GROUP DINING MENU

Set Dinner

THREE COURSES - €65 PER GUEST

Choose one starter, one main and one dessert

STARTER

CROSTINI AL SALMONE

Toasted sourdough with chives, melted goat's cheese, smoked salmon and caramelised onions.

G MK F

CARPACCIO DI MANZO

Irish beef fillet carpaccio with truffle parmesan sauce.

MK

INSALATA DELLA CASA (V)

Farm leaves, baked goat's cheese, beetroot, pickles, onion, toasted walnuts and French dressing.

MK N(Walnuts) G SP

FALAFEL DI CECI (VG)

Crispy falafel with sun-dried tomato and red pepper hummus.

FRITTINO MISTO (V)

Mushroom arancini, breaded mozzarella, tomato and mozzarella panzerotti and olive ascolane with arrabbiata sauce.

G MK E SP

MAIN

MACCHERONCINI AI FUNGHI (V)

Maccheroncini with mushroom sauce and pecorino cheese.

G MK SP

PACCHERI GENOVESE

Paccheri with slow-cooked Irish beef and onion sauce, topped with pecorino.

G MK CY E

TAGLIATELLE AL RAGÙ DI AGNELLO

Tagliatelle in a white lamb ragu with artichoke sauce and pecorino.

G E MK CY

TORTELLONI CON SALMONE

Ricotta and asparagus tortelloni with fresh tomato, Datterino sauce and salmon.

G MK E SP F

MAIN CONTINUED

RAVIOLI VEGANI (VG)

Vegan ravioli filled with shallots and peas, Datterino sauce and vegan cheese.

G S

PESCATO DEL GIORNO

Grilled market fish of the day with vegetable caponata.

F MK CY

SUPREMA DI POLLO

Sous-vide chicken supreme with celeriac puree, baby carrots, steamed broccoli and gravy.

G MK SP S

CONTROFILETTO DI MANZO

Grilled 10oz Hereford Prime Irish striploin with crispy fried onions and peppercorn sauce.

MK SP CY S

DESSERT • INCLUDED

PANNA COTTA AI FRUTTI DI BOSCO

Vanilla panna cotta with red berry coulis.

MK MF CY

CANNOLO SICILIANO SCOMPOSTO

Sweet ricotta, chocolate, orange zest and pistachio.

G E MK N(Pistachio)

TIRAMISU DELLA CASA

Mascarpone and coffee-soaked ladyfingers topped with cocoa.

MK E G N(Almond)

CHEESECAKE AL CIOCCOLATO VEGANA (VG)

Smooth dairy-free Belgian chocolate cheesecake.

G(Wheat)

AN EASY WAY TO DINE TOGETHER

PLATES - COCKTAILS - SPEAKEASY

V VEGETARIAN - VG VEGAN - GLUTEN-FREE PASTA AND BREAD AVAILABLE

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GROUP PLATTERS

ITALIAN-INSPIRED SHARING MENU

Group Platters

€26 PER GUEST

A generous selection built from Little Pig favourites

SAVOURY SELECTION

CROSTINI AL SALMONE

Smoked salmon, chives, goat's cheese and caramelised onion on toasted sourdough.

G MK F

PANINETTI CON PORCHETTA

Sourdough with porchetta, provolone, rocket and spicy mayonnaise.

G MK E SP

FALAFEL DI CECI (VG)

Crispy falafel with sun-dried tomato and red pepper hummus.

FRITTINO MISTO (V)

Mushroom arancini, breaded mozzarella, panzerotti and olive ascolane.

G MK E SP

SAVOURY SELECTION

CAPOCOLLO E BURRATA AFFUMICATA

Artisan Italian cured meat with smoked burrata and focaccia.

G MK

SCHIACCIATA (V)

Warm schiacciata with Stracciatella and Datterino confit. Vegan option available.

G MK

CRUDITÉ DI VERDURE (VG)

Vegetable crudités with citronette and hummus.

OLIVES & ROASTED ALMONDS (V)

Little Pig bar nibbles served for the table.

N(Almond)

SERVED SHARING STYLE

A balanced selection arranged for the table

Ideal for receptions, team events and celebrations

MADE FOR GOOD COMPANY

PLATES - COCKTAILS - SPEAKEASY

V VEGETARIAN - VG VEGAN - GLUTEN-FREE PASTA AND BREAD AVAILABLE

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COCKTAIL CLASS

WELCOME PUNCH - THREE COCKTAILS - GUIDED BY OUR MIXOLOGIST

Cocktail Class

€60 PER GUEST

Welcome punch on arrival plus three cocktails

CHOOSE THE FORMAT THAT FITS YOUR SCHEDULE

FULL HANDS-ON CLASS

APPROX. 2 HOURS



- Guests make all three cocktails.
- Guided step by step by our mixologist.
- Time for technique, stories and questions.

EXPRESS CLASS

APPROX. 90 MINUTES



- Mixologist prepares the first cocktail.
- Guests make cocktails two and three.
- Same welcome punch and guided experience.

EVERY CLASS INCLUDES

- Welcome punch on arrival
- Ingredients and equipment
- Three cocktails per guest
- No experience required

PRIVATE GROUPS

Minimum six guests - Times arranged in advance

LEARN, MIX AND ENJOY

PLATES - COCKTAILS - SPEAKEASY

Advance booking and group selections are recommended. Packages are subject to availability.

12.5% discretionary service charge applies to large groups. Please advise us of allergies in advance.

THE LITTLE PIG - SPEAKEASY - DUBLIN - THELITTLEPIG.IE

FOUR WAYS TO BOOK

THE LITTLE PIG - PROPOSED EXPERIENCES

OPTION ONE

Just drinks

ORDER FROM OUR MENU

Settle in for cocktails and conversation.
Choose your drinks from the Little Pig menu.

1 HOUR 30 MINUTES

PRE-AUTHORISATION + BOOKING TERMS

OPTION TWO

Dinner & drinks

À LA CARTE

Enjoy dinner with drinks from our menus.
Group set menus are available on pages 1-2.

2 HOURS

PRE-AUTHORISATION + BOOKING TERMS

OPTION THREE

Arrival punch

€15 PER GUEST

A seasonal arrival punch to start your evening.
Additional drinks ordered from the menu.

1 HOUR 30 MINUTES

PREPAID AT BOOKING

OPTION FOUR

Punch & antipasti

€25 PER GUEST

A seasonal arrival punch and an Italian antipasto to share.
A relaxed start to your evening.

1 HOUR 45 MINUTES

PREPAID AT BOOKING

THE ANTIPASTI SHARING BOARD

Italian cured meats and cheeses, olives, grilled vegetables, sun-dried tomato pesto and warm bread. Vegetarian option available by advance arrangement.

WELCOME DRINK ADD-ON - €10 PER GUEST

Prosecco, house beer or a seasonal alcohol-free mocktail
Available with set lunch, set dinner or group platters

THELITTLEPIG.IE | BOOKINGS@THELITTLEPIG.IE | 01 565 4398

Reservation times and availability are confirmed when booking.

Advance booking and group selections are recommended. Packages are subject to availability.

12.5% discretionary service charge applies to large groups. Please advise us of allergies in advance.

THE LITTLE PIG - SPEAKEASY - DUBLIN - THELITTLEPIG.IE

BOOKING TIMES & PAYMENTS

FOUR WAYS TO ENJOY THE LITTLE PIG

OPTION ONE

Just drinks

1 HOUR 30 MINUTES

ORDER FROM THE MENU

CARD PRE-AUTHORISATION

No upfront payment. Drinks are charged as ordered.

Your card secures the reservation, subject to the booking terms.

OPTION TWO

Dinner & drinks

2 HOURS

À LA CARTE

CARD PRE-AUTHORISATION

No upfront payment. Food and drinks are charged as ordered.

Your card secures the reservation, subject to the booking terms.

OPTION THREE

Arrival punch

1 HOUR 30 MINUTES

€15 PER GUEST

PREPAID AT BOOKING

€15 per guest paid in advance.

Includes a seasonal arrival punch. Additional drinks are charged separately.

OPTION FOUR

Punch & antipasti

1 HOUR 45 MINUTES

€25 PER GUEST

PREPAID AT BOOKING

€25 per guest paid in advance.

Includes arrival punch and Italian antipasto to share. Additional orders are charged separately.

CHOOSE YOUR EVENING. WE WILL TAKE CARE OF THE REST.

Pre-authorisation secures your table without an upfront payment.

Prepayment pays for your selected punch package in advance.

Group set-menu and private-hire terms are confirmed separately.

All options are subject to availability and the booking terms supplied.

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