
EARLY BIRD

2 COURSES €22.95

3 COURSES €27.95

STARTERS

Pan Fried Goats Cheese (v)

*w/ red onion marmalade, rosemary crouton,
crushed hazelnuts, mixed baby leaves*

Ham Hock and Carmelised Apple Terrine

w/ wholegrain mustard, baby cress, apple & vanilla compote, sourdough slices

Salmon Gravlax

w/ orange segments, blackberries, mixed leaves, dill honey

Soup du Jour

Please ask your server

MAINS

Char-grilled Irish Black Angus 10oz Ribeye Steak (gf)

w/ mash, mixed greens, red wine jus

(€6 Supplement)

Supreme of Chicken (gf)

*Stuffed w/ spinach, asparagus & sundried tomatoes,
w/ roast new potatoes and roast chicken jus*

Braised Pork Belly (gf)

w/ mash, glazed baby carrots, leek & cider jus

Baked Cod Fillet

*w/ smoked applewood beshamel, truffle pea purée, crushed
new potato, parma ham, basil oil*

Vegetarian Risotto (v)

changes daily, please ask your server

DESSERTS

Cheesecake

flavour changes daily, please ask your server

Warm Chocolate Brownie

w/ honeycomb ice-cream

Basil and Strawberry Pannacotta (gf)

w/ sticky black strawberries

Deep-fried Icecream

w/ vanilla and strawberry sauce

*Minimum order of one main course per person. Service charge of 12.5% applies to groups of 6 & more.
We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free.*