

EARLY BIRD MENU

WED – THURS: 17:00 – 21:30

FRI – SAT: 17:00 – 18:30 / SUN: 17:00 – 21:00

TO START

HOME MADE SOUP OF THE DAY WITH FRESH BREAD ①⑤⑦⑧

HOUSE CURED & SMOKED SALMON ①③

VANILLA ROAST BEETROOT | NATURAL YOGURT | HONEYCOMB

MACROOM RICOTTA CHEESE & BASIL FILO PASTRY ①②⑦⑧

RHUBARB PURÉE | CANDIED LEMON ZEST | ORGANIC GREENS

SLOW COOKED SHORT RIB OF BEEF SCRUMPET ①②⑦⑧

SPICED APRICOT CHUTNEY | GARDEN GREENS | WILD GARLIC OIL

MAINS

10 oz CHARGRILLED STRIPLOIN ①③ €5.00 SUPPLEMENT

OUR STEAK IS SERVED WITH SEASONAL HONEY ROASTED VEGETABLES | HOMECUT CHUNKY FRIES | A CHOICE OF BLACK PEPPERCORN SAUCE | ROAST GARLIC BUTTER | HOUSE SMOKED TOMATO | BUTTER

ROAST CHICKEN SUPREME ①②⑦⑧

VEGETABLE QUICHE | WILD GARLIC SAUCE | CHARRED SPRING ONION

PAN SEARED FILLET OF HAKE ①③③

ROAST CRUSHED NEW POTATOES | CRÈME FRAICHE & CHERVIL | SPRING VEGETABLES | LEMON & SAFFRON VELOUTE

VANILLA ROAST BEETROOT & WILD MUSHROOM RISOTTO ①⑤⑧

ARBORIO RICE | CRÈME FRAICHE | FRESH HERBS | CRISPY PARMESAN | TOASTED PINE NUTS

DESSERT

DARK CHOCOLATE MOUSSE ①②⑤⑥⑦⑧

WHIPPED COCONUT & WHITE CHOCOLATE PANNA COTTA | PISTACHIO ALMOND SHORTBREAD | RASPBERRY SORBET | RASPBERRY CLOUD

ETON MESS ①②⑤⑥⑦⑧

MIXED BERRY BAVAROIS | ROSE MERINGUE | LYCHÉE GRANITA | MARINATED BERRY SALAD | VANILLA CHANTILLY | ROSE FOAM

STRAWBERRY CHEESECAKE ①②⑤⑥⑦⑧

STRAWBERRY STREUSEL | STRAWBERRY YUZU POPSICLE | STRAWBERRY COMPOTE

WARM RHUBARB & CHERRY CRUMBLE ①②⑤⑥⑦⑧

ALMOND CRISP | TONKA BEAN ICE CREAM | CRÈME ANGLAISE

MILK =① EGGS =② FISH =③ SHELFISH =④ TREE NUTS =⑤ PEANUTS =⑥ WHEAT/GLUTEN =⑦ SOYA =⑧

€33.00

A 10% SERVICE CHARGE APPLIES TO A GROUP OF 8 OR MORE. CORKAGE OF €4.00 APPLIES P/B WHEN AVAILING OF THE BYOW POLICY.