

EARLY BIRD

TO START

SEASONAL SOUP OF THE DAY **1 5 7 8**
SERVED WITH HOME BAKED FRESH BREAD

CHARGRILLED CHICKEN WINGS **8**
CHILLI & HONEY GLAZED | GARDEN GREENS

WILD MUSHROOM TARTLET **1 2 8**
WINTER HERB CREAM | SHALLOT DRESSING | ORGANIC ROCKET
LEAVES | PARMESAN CRISP

POTTED SEAFOOD CHOWDER **1 2 3 4 7 8**
COD | SALMON | MUSSELS | PRAWNS | SQUID | SMOKED HADDOCK | HOMEMADE BREAD |
WINTER HERB CRUST

MAIN COURSE

ROAST CHICKEN SUPREME **1 2 8**
BUTTERNUT SQUASH VELOUTÉ | POTATO GRATIN | CHESTNUT MUSHROOMS | PUMPKIN
SEEDS | HONEY ROAST VEGETABLES

10 OZ CHARGRILLED STRIPLOIN STEAK - | €5 SUPPLEMENT | **1 8**
OUR STEAK IS SERVED WITH SEASONL HONEY ROAST VEGETABLES | HOMECUT CHUNKY
FRIES | CHOICE OF BLACK PEPPERCORN SAUCE, ROAST GARLIC BUTTER OR HOUSE SMOKED
BUTTER

MARKET FISH OF THE DAY **3 8**
PLEASE ASK YOUR SERVER FOR DISH ACCOMPANIMENTS

HANDMADE POTATO GNOCCHI **1 2 5 7 8**
TIPPERARY GOATS CHEESE | RED ONION MARMALADE | SEMI DRIED TOMATOES | ORGANIC
ROCKET LEAVES | HERB GARLIC OIL | TOASTED PINENUTS

DESSERT

PASSIONFRUIT CREMA CATALANA **1 2 5 6 7 8**
MANGO MARMALADE | COCONUT SORBET | PASSIONFRUIT MADELEINE |
COCONUT SNOW

WARM CHOCOLATE & BLACKBERRY CREAM
CHEESE BROWNIE **1 2 5 6 7 8**
BLACKBERRY TEXTURES | VANILLA ICE CREAM | PULLED CHOCOLATE FONDANT

PEAR, ALMOND & APRICOT TARTLET **1 2 5 6 7 8**
MILK PURÉE | VANILLA SAUCE | GINGER CRUMBLE | BROWN BUTTER ICE CREAM

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

10% SERVICE CHARGE APPLIES TO A GROUP OF 8 OR MORE.

TWO COURSE €32 | THREE COURSE €36