



EARLY BIRD MENU

2 COURSE - €32

STARTERS

HOMEMADE SOUP OF THE DAY	Served With Traditional Guinness & Treacle Bread
AUTUMN VEGETABLE BRUSCHETTA	Heirloom Tomatoes, Asparagus, Buffalo Mozzarella, Red Onion, Sun-Dried Tomato, Pesto, Homemade Focaccia
PAN FRIED WILD ATLANTIC PRAWNS + €3 Supplement	Chimichurri Sauce, Homemade Focaccia
DUCK LIVER PATE	Port Jelly, Whole Wheat Crackers
PANCETTA & SUNDRIED TOMATO ARANCINI	Citrus Yoghurt & Herb Crème Fraîche, Parmesan Crisp
MEDITERRANEAN SALAD	Grilled Courgette, Aubergine Peppers, Quinoa, Heirloom Tomatoes, Mixed Leaves, House Dressing

MAINS

CHICKEN SUPREME	Spring Onion Croquette, Green Beans, Roast Red Pepper, Basil Stuffing, Pancetta And Sun-Dried Tomato Cream Sauce
TRADITIONAL FISH & CHIPS	Beer Battered Haddock, Homemade Chips, Pea Puree, Tartar Sauce
PORK BELLY (Slow Roasted 12 Hours)	Champ Mash, Celeriac Puree, Burnt Garlic Emulsion, Honey Glaze Baby Vegetables, Red Wine Jus
BEETROOT RISOTTO	Roasted Walnuts, Peas And Feta Cheese
SLOW BRAISED FEATHER BLADE BEEF	Champ Mash, Honey Roast Vegetables, Rosemary Jus
SIRLOIN STEAK 9oz + €6 Supplement	Hand-cut Chips, Onion Ring, Pepper Sauce/Garlic Butter
FISH OF THE DAY + €2 Supplement	Please Ask Your Server For Details

SIDE ORDERS

8a HOME-MADE FRIES	€5.5 BROCCOLINI	€5.5
HOUSE SALAD	€5.5 BUTTERED MASH	€5.5
ONION RINGS	€5.5 SWEET POTATO FRIES	€6
GREEN BEANS with PANCETTA	€5.5 GARLIC BREAD	€6
GUINNESS & TREACLE BREAD	€3 SELECTION OF VEGETABLES	€5.5

HAND MADE BROWN BREAD LOAF TO TAKE HOME - €5