



Early Bird Menu

2 courses €22.00

3 courses €27.00

Served all evening Sunday – Thursday

SOUP OF THE DAY

With Artisan Bread

BEETROOT SALMON GRAVLAX

Black Sesame Seeds, Crème Fraîche, Lemon Gel & Salsa Verde

CHICKEN TERRINE

Parma Ham, Baby Leeks, Tomato & Raisin Chutney, Toasted Crostini

BEEF CROQUETTE

Pea & Mint Purée, Celeriac Remoulade & Pickled Shallots

GOAT'S CHEESE

Smoked Beetroot Purée, Confit of Figs, Ginger Biscuit Crumb & Micro Herbs

CHARGRILLED 8oz SIRLOIN STEAK

*Flat Cap Mushroom, Red Onion Marmalade, Vine Cherry Tomato,
Potato Fondant, Pink Peppercorn Sauce*

€5.00 Supplement

CONFIT OF PORK BELLY

Butternut Squash Purée, Black Pudding Bon Bons, Braised Red Cabbage & Pan Jus

PAN SEARED COD FILLET

Asparagus Spears, Crushed Baby Potatoes, Creamed Leeks & Chorizo Sauce

SPINACH & RICOTTA TORTELLINI

Basil Cream Sauce, Rocket & Grand Padano Cheese

SIDES ~ €4.00 PER PORTION

Champ Potatoes	Roasted Rosemary Potatoes	Hand-Cut Chunky Chips
Battered Onion Rings		Buttered Market Vegetables

Please note that all our beef is of Irish origin



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Desserts

STICKY TOFFEE & DATE PUDDING

Treacle Sauce, Bourbon Vanilla Ice Cream & Honeycomb Shards

WHITE CHOCOLATE TIRAMISU

Raspberry Ripple Ice Cream & Vanilla Tuile

APPLE FRANGIPANE TART

Crème Anglaise, Vanilla Ice Cream

DARK CHOCOLATE MOUSSE

Chocolate Drizzle, White Chocolate Ice Cream

CHEF'S SMASHED CHOCOLATE

Served with Tea or Coffee

€3.95

Our dishes contain various different allergens. Please ask your waiter to see our detailed menu which contains the list of the allergens in each dish, or if you have any specific dietary requirements please just ask our servers who would be delighted to assist you.