EARLY BIRD MENU

Available - Sunday to Thursday 5 PM - 7:30 PM



TWO COURSE DINNER - €45 THREE COURSE DINNER - €55

STARTERS

Pistachio Crumbed Goats Cheese

Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing (1, 8, 9 Pistachio13)

Home Made Soup of the Evening Served with Guinness Bread (*1,2 wheat,8,12,13*)

Gin Cured Organic Salmon Artichoke Puree, Pea Shoots, Sesame Tuille *(5,8,12,13,14)*

Terrine of Duck Apple Puree, Figs, Sourdough Croutons, Kohlrabi, (1, 2 Wheat, 3,11,12,13,14)

MAINS

Roulade of Organic Turkey & Parma Ham

Sage Stuffing, Traditional Champ, Fondant Potato, Roast Winter Vegetables, Cranberry Jus *(1, 2 Wheat, 8,12,13,14)*

Slow Cooked Belly of Irish Pork

Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14)

Josper Grilled Angus Aged Irish 100z Sirloin,

Shallot Puree, Portobello Mushroom, Beer Battered Onion Rings Vine roasted Cherry Tomato, Peppercorn & Brandy Cream- Choice of Potato (1,2,3,8,11,12,13,14)

Pan Seared Line Caught Halibut

Lobster Mousse Ravioli, Fennel, Saffron Beurre Blanc (4,8.11,12,13)

Pan Fried Chestnut Gnocchi

Spinach, Cherry Tomatoes, Wild Mushrooms & Pine nuts (1,2 wheat, 3, 11,12,13)

SIDES

DESSERTS

		Warm Christmas Pudding, Brandy Anglaise
House Fries	€5	(2,3,8,9,12)
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50	Vegan Chocolate Fudge Half Moon &
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50	Caramelised Nuts (2, 9,12)
Mini Caesar House Salad (11,12,13)	€6.50	Festive Cheesecake, Red Berry Coulis,
Oven Baked Creamed Mash Potato (8)	€6.50	Crème Chantilly (2 Wheat, 3,8,9 almonds, 12,13) Selection of Irish Cheese
Smoked Cheese Cauliflower Mornay	€6.50	(2 wheat,8,13) Supplement €5
(2 wheat, 8 11, 12, 13)		Selection of Bouilban Ice Cream & Sorbet