



TWO COURSE DINNER - €37
THREE COURSE DINNER - €42

EARLY BIRD MENU

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

STARTERS

Pistachio Crumbed Goats Cheese

Beetroot Gel, Baby Beets, Dressed Leaves and Grapefruit & Shallot Dressing
(1, 8, 9 Pistachio 13)

Home Made Soup of the Evening

Served with Guinness Bread (1,2 wheat,8,12,13)

Twice cooked Siracha Chicken Wings

Cashel Blue Mayo, Pickled Carrot(1,4 11,12,13,14)

Duck Terrine

Apple Puree, Figs, Sourdough Croutons, Kohlrabi, Sesame Tuille
(1, 2 Wheat, 3,11,12,13,14)

MAINS

Pan Fried Supreme of Cornfed Chicken

Spinach & Wild Irish Mushroom Ragout, Carrot Purée, Pomme Parmentier,
Chicken Velouté (1,8,12,13)

Slow Cooked Belly of Irish Pork

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

Slow Cooked Beef Short Rib

Bourguignon Garnish, Smoked Bacon, Pearl Onion, Button Mushroom,
Boulangère Potatoes (1,2 wheat,5,6,14)

Pan Fried Fillet of Irish Salmon

Chive Mash, Tender stem Broccoli, Caper Beurre Blanc (4,8,11,12,13)

Pan Fried Chestnut Gnocchi

Spinach, Wild Mushrooms & Pine nuts (1,2 wheat, 3, 8, 11,12,13)

SIDES

House Fries

€5

Truffle & Parmesan Fries (3,4,8,11,12,13,14)

€6

Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)

€6

Mini Caesar House Salad (11,12,13)

€6

Oven Baked Creamed Mash Potato (8)

€6

Smoked Cheese Cauliflower Mornay

(2 wheat, 8 11, 12, 13)

€6

DESSERTS

Baked Alaska

(2,3,8,9,12)

Vegan Chocolate Fudge Half Moon & Caramelised Nuts

(2, 9,12)

Crème Brûlée with Lemongrass

(3,8)

Selection of Irish Cheese

(2 wheat,8,13) Supplement €5

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard