

Early Bird

(Sample menu)

€25.00 for 2 courses

€30.00 for 3 courses

Let's Begin

Chef's Speciality Soup

Please see waiter for details

Poached Egg & Smoked Inis mór Bacon
frisee salad, Cashel blue cheese, citrus vinaigrette
(Contains -7, 11)

Duck Liver Parfait
red currant gel, garlic crumble, toasted brioche
(Contains - 5, 6, 7, 11, 13)

Ardsalagh Goats Cheese
caramelised hazelnuts, balsamic reduction, dressed arugula, red onion
(Contains – 5, 6, 7, 11, 13)

Main Course

Grilled Aubergine & Ratatouille
confit aubergine, roasted cherry vine tomatoes, dehydrated pepper
(Contains - 7)

Confit Inis Mór Pork Belly
celeriac puree, mustard & apple, liquorice jus
(Contains – 7, 12, 13)

Pan Seared Fillet of Atlantic Hake
wilted kale, saffron butter emulsion, pickled carrots
(Contains – 3, 7, 12)

Seared Supreme of Clover Field Chicken
potato puree, pine nuts, madeira jus
(Contains - 7, 9, 12)

Medallions of Irish Beef
tender stem broccoli, baby carrots, red wine & thyme jus
Supplement €4.00
(Contains - 7, 9, 12)

A Little Extra €4.50

Twice Cooked Pont Neuf

Mash Potato Roasted Root Vegetables
French Fries

Onion Rings

Allergen Index

No1&2 Shellfish No.3 Fish No.4 Peanuts No.5 Nuts No. 6
Cereal containing gluten No. 7 Milk/ Milk products No.8 Soya No. 9
Sulphur Dioxide No. 10 Sesame seeds No.11 Egg No.12
Celery & Celeriac No. 13 Mustard No.14 Lupin