

Early Bird Menu € 21.00 for 2 Course €26.00 for 3 Course

From 5:30pm—7:00pm

To Commence

Baked Portobello Mushroom €7.50

Glendalough St. Kevin's soft Brie cheese, slow cooked red onion confit with crisp dressed oak leaves with a sharp citrus vinaigrette

(Contains Allergen No.7,8,9)

Warm Dressed Mixed Leaf Salad with Clonakilty Black Pudding €8.95

Maple syrup caramelised lardons of bacon, scallop of baby potatoes with Sea River honey & mustard olive oil dressing

Early Bird Supplement €2.00

(Contains Allergen No6,7,8,9,13)

Lightly Smoked Goatsbridge Seatrout €9.50

Seatrout from Thomastown, Co. Kilkenny with pickled cucumber and a cracked black pepper and lemon infused aioli

Early Bird Supplement €2.00

(Contains Allergen No. 3 seatrout,7,11)

Italian Style Antipasti Board €8.95, €12.95 for 2 sharing

Salami, Serrano Ham and Pepperoni with Kalamata olives, feta cheese and roasted red peppers. Vine tomato and garlic chutney accompanied with a rustic cut chargrilled sour dough bread

(Contains Allergen No. 6,7,11,13)

Thai Style Fish Cake €8.95

Atlantic sourced Crab, Cod, Smoked Coley, Clams & Mussels in a chilli & herb crumb, finished with a sweet chilli reduction

(Contains Allergen No. 1&2 crab, clams, mussels3 cod, coley, 6,7,11)

Chargrilled Colverfield Chicken Caesar Salad €7.50

Honey roasted lardons of bacon, Parmesan shavings, herb croutons, bound in a creamy Caesar dressing.

(Contains Allergen No. 3 anchovies, 6,7,11)

Main Event

Slow Confit of Barbary Duck Leg €22.95

On a ragout of roasted Mediterranean vegetables with a Sandeman Port jus and finished with roasted parsnip crisps

(Contains Allergen No. 7,8,9)

Grilled Fillets of Seabass € 19.95

Sourced from Atlantis Seafood Co. Wexford on a Pea and samphire potato cake with lightly spiced and fried baby leeks served with sauce Soubise.

(Contains Allergen No. 3 seabass,7)

Oven Roasted Supreme of Cloverfield Chicken €17.95

Warm salad of saute baby potatoes, Pancetta and Haricot Vierre served with a Merlot jus

(Contains Allergen No. 7,8,9)

Ratatouille Mille Feuille €16.95

Roasted Mediterean vegetables in a rich Arribiata sauce topped with Monterey Jack Cheese served in a golden puff pastry shell, served with a Crisp Garden Salad

(Contains Allergen No. 6,7,11)

Slow Cooked Slaney Valley Lamb Rump €23.95

Turned beetroot, Chantenay carrots and Dauphinoise Potato with a thyme and rosemary jus

Early Bird Supplement €5.00
(Contains Allergen No. 7,8,9)

10oz Prime Chargrilled Angus Sirloin Steak €23.95

(Hung for 21 days) with a grilled Portobello mushroom, oven roasted tomato and handcut rustic chips with sauce au poivre

Early Bird Supplement €5.00
(Contains Allergen No. 6,7,9)

8oz Chargrilled Angus Fillet of Beef €28.95

Homemade onion rings, grilled Portobello mushroom, oven roasted tomato and hand-cut rustic chips, garlic butter or sauce au poivre

Early Bird Supplement €10.00
(Contains Allergen No. 6,7,8,9)

On The Side

Rustic Chips €3.95

Vegetable Assortment €3.95

Mash Potato €3.95

Onion Rings €4.50

To Complete

Homemade Bakewell Tart €6.50

Chantilly Cream and Crème Anglaise

(Contains Allergen No. 6,7,11)

Ice-cream Selection €6.50

Wafer Basket with wild berry coulis and fresh fruit garnish

(Contains Allergen No. 6,7,11)

Classic Crème Brulee €6.50

Sable biscuit

(Contains Allergen No. 6,7,11)

Chocolate Torte €6.50

Fresh Raspberries and a Rich Bournville Chocolate sauce with Madagascan Vanilla Ice-cream

(Contains Allergen No. 6,7,11)

Chef's Choice Cheesecake €6.50

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