

Early Bird Menu

Available until 23rd November

2 COURSES €38 • 3 COURSES €44

Available all evening Sunday to Tuesday • 5.30pm-7pm Wednesday to Saturday

TO START

Potato Veloute
Creme fraiche, chive

Salt Baked Beetroot Salad

Salt baked organic beetroot, labneh, blackberry & hazelnut, hibiscus dressing

House Smoked Salmon

Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, with house baked Guinness Bread

FOR MAINS

Romesco Cauliflower

Roasted cauliflower, romesco sauce, fregola, almond & raisin (VG)

Cod, Cockles and Mussels

Roast cod with cockles and mussels steamed in cider, smoked butter sauce and sea herbs

Roast Chicken, Hispi and Shitake

Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Irish Rib Eye Steak 10oz - €15 supplement

Pickled onion ring, watercress, celeriac horseradish cream, chips, Bearnaise sauce

SIDES

- Duck Fat Chips €5
- Steamed New Season Potatoes, brown butter, chives €5
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing €4

DESSERTS

Chocolate cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Rum caramelised pineapple, cocoa nibs (VG)

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers