

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

TO START

Potato Veloute

Creme fraiche, chive oil

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

Hen of the Woods Mushroom

Grilled Maitake, orzo, celeriac, burnt apple (V)

Cod, Coco Beans, Brown Shrimp

Roast cod, beurre blanc, coco beans, spinach and brown shrimp, lemon and caper dressing

Chicken, Carrot, Potato Fondant

Roast chicken breast, roast carrot, carrot purée, kale, black walnut and hazelnut dressing, potato fondant

Irish Rib Eye Steak 10oz - €15 supplement

Onion ring, watercress, chips & Bearnaise sauce

SIDES

- Chips €5
- Crushed baby potatoes, herb butter €5
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6
- Mixed Leaves, cabernet sauvignon dressing €4

DESSERTS

Chocolate cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Poached forced rhubarb, cocoa nibs (VG)

Sorbet and Granita

Blood orange sorbet, raspberry granita & blood orange

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers