

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

TO START

Wild Garlic & Potato Velouté

Creme fraiche, pickled stems

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)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Pied du Mouton, Hispi

Roast chicken breast, mashed potatoes, sherry pied du mouton and cabbage fricassee

Irish Rib Eye Steak 10oz

€15 supplement

Onion ring, watercress, chips & Bearnaise sauce

SIDES

- Chips €5
- Roasted Baby Potatoes, garlic and herb €5
 - Roasted Carrots, labneh, dukkah €6
- Lettuce Head, 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