

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

TO START

Wild Garlic & Potato Velouté

Crème fraîche, pickled stems

Charred Green & White Asparagus

Green & white asparagus, Époisses hollandaise, hazelnut, egg glaze

Atlantic 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, polenta, wild garlic pesto, cashew, black garlic(V)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles, Hispi

Roast chicken breast, mashed potatoes, sherry Girolles and cabbage
fricassée

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

Caramelised Pineapple, Passion fruit

Sorbet and Granita

Blood orange sorbet, raspberry granita & blood orange

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers