

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

TO START

Roasted Red Pepper Soup

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper

San Marzano, green zebra, yellow ananas, Coeur de Boeuf,
black ancien, breadcrumbs

Atlantic House Smoked Salmon

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

FOR MAINS

Cauliflower, Giant Couscous, Almond

Roast cauliflower, olive and guindilla dressing, almond cream(V)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Romesco, Onion

Roast chicken breast, romesco sauce, grilled spring onions, roast
potato, Sherry jus

Irish Rib Eye Steak 10oz

€15 supplement

Café De Paris butter, chips and salad

SIDES

- Chips €5
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5
 - Grilled Broccoli, lemon yogurt, hazelnuts €6
 - Cucumber salad, cashew, chili €5

DESSERTS

Chocolate cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Caramelised Pineapple, Passion fruit

Sorbet and Granita

Lemon and basil sorbet, raspberry granita, summer berries

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers