

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

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

Cod

Roast cod, tomato beurre blanc, coco beans, violin courgette,
rocket, lardo, espellette

Chicken, Romesco

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 Cremeaux

Chocolate cake, warm chocolate foam, kirsh cherries

Mirabelle Panna Cotta

Mirabelle plum, bay leaf, almond, amoretti, calamansi

Sorbet and Granita

Lemon and basil sorbet, raspberry granita, summer berries

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers