

EARLY BIRD

2 course 28 / 3 course 32

Sun - Thurs 5pm - 7pm / Fri & Sat 5pm - 6:30pm

Soup Du Jour, house made grains & treacle brown bread
Armagnac Chicken Liver Parfait, roasted pear & shallot chutney,
house baked toasted bread, shavings of pickled vegetables

Roasted Riverfield Beetroot & Butternut Squash,
whipped St Tola goat cheese, toasted pecans, cranberry dressing
Coquille St Jacques Classic, West Cork scallops, white wine &
Gruyère sauce, parmesan mash gratin (6 euro supplement)
Golden Fried Calamari Rings, marinated in sweet chilli & lime,
with Riverfield leaves, citrus aioli

Pan Seared Fillet of Atlantic Hake, sauté of fine beans & chorizo,
new season potatoes, chablis dill velouté

Slow Cooked Shoulder of Lamb, roasted parsnip & turnip,
celeriac purée, savoury mash, roasted garlic & thyme jus
Roasted Artichoke & Butternut Savoury Tarte Fine, whipped goat's
cheese, crispy winter kale, herb oil, polenta fries

Festive Turkey & Baked Callan Ham, sage & shallot stuffing,
seasonal vegetables, savoury mash, roasted pan jus

10oz Hereford Striploin Steak, char grilled, house cut fries,
caramelised onion purée, café de Paris butter or five peppercorn
cognac cream (8 euro supplement)

Vanilla Crème Brûlée, golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

White Chocolate & Cranberry Bread & Butter Pudding, salted caramel ice-cream

Foraged Wild Blackberry & Apple Crumble, elderflower crème anglaise

Traditional Christmas Pudding, brandy anglaise, vanilla ice-cream