



EARLY BIRD

2 course 32.5 / 3 course 41.5

Sun - Thurs 5pm - 6.30pm

Fri, Sat & Bank Holiday Sun 5pm - 6pm

Seasonal Soup Du Jour, house made grains & treacle brown bread

Homemade Armagnac Chicken Liver Parfait, house baked brioche,
plum relish, pickled woodland mushrooms

Warm Goat's Cheese Salad, crumbed goat's cheese, candied beetroots & walnuts,
fresh pear, lemon & honey dressing

Golden Fried Fresh Calamari, fresh calamari, tossed in garlic & chilli,
dressed in river field leaves, citrus aioli

Cou de Porc, whiskey-marinated pork neck, fennel purée, red cabbage caviar

Coquille St Jacques Classic, (9 Euro Supplement) West Cork scallops, Atlantic prawn,
white wine & gryère sauce, parmesan mash gratin

Atlantic Hake, pan-seared Atlantic hake, king prawns & squid, roast baby potatoes, chorizo,
green olives, samphire, dirty martini butter sauce

Free Range Chicken Supreme au Poivre, green peppercorns & thyme-marinated chicken
supreme, baby kale, onion & bacon duchess potato, cognac cream sauce

Autumn Celeriac Steak, maple syrup & smoked paprika-marinated celeriac, vegan
mushroom stroganoff sauce, umami white miso risotto

10oz Black Angus Steak (10 euro supplement) char grilled, home cut fries, sautéed chestnut
mushrooms, white onion purée

a choice of: garlic and herb butter, five peppercorn cognac cream or chimichurri sauce

Andarl Farm Organic Pork Chop, honey, soy & lemon marinated pork chop, roast garlic
potato purée, fine beans, woodland mushroom sauce

Vanilla Bean Crème Brûlée, coconut & golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Crumble, sticky toffee & green apple, buttery oat crumb, crème anglaise

Chestnut Caramel Pavlova, white chocolate & chestnut cream, caramel
sauce, chocolate coated chestnut

Selection of Ice-Cream, salted caramel, chocolate, vanilla

allergen information available at service station