

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,

Mooncoin Beetroot & horseradish relish, blackberry mousse

Clementine & Ricotta Spring Salad, clementine, peas, ricotta, kale,

green apple, mixed seeds, mojito vinaigrette

Golden Fried Fresh Calamari, marinated in garlic & chilli,

with river field leaves, sweet chilli & citrus aioli

Duck Dumpling, marinated duck with orange, ginger, soy,

celery in won-ton pastry, arachide sauce

Coquille St Jacques Classic, (9 Euro Supplement) West Cork scallops & prawns,

white wine & Gruyère sauce, parmesan mash gratin

Fillet Of Fresh Coastal Hake, medium-high heat cooked fillet of Hake, clementine &

fennel cream, roasted baby potatoes, cajun squid,

cherry tomato, basil, asparagus, black mussels

Skillet Free Range Chicken Supreme, supreme of chicken marinated in basil & lemon zest,

carrot purée, fondant potato, king oyster mushroom, white wine cream sauce

Tempeh aux Aubergine, softened aubergine, roast pepper & tomato paste,

creamy polenta, Tempeh crumb, walnuts, olive oil

10oz Hereford Striploin Steak (10 euro supplement) char grilled, sautéed chestnut,

mushrooms, roast parsnip purée, house cut fries,

a choice of: garlic and herb butter,

five peppercorn cognac cream or chimichurri sauce

Andarl Farm Organic Pork Chop, pork chop marinated in orange zest, garlic & honey,

roasted baby potatoes, broccoli, port wine jus

Vanilla Bean Crème Brûlée, raspberry & golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Crumble, Wexford rhubarb & green apple crème anglaise

Pavlova Bomb, blackcurrant & citrus curd, white chocolate cream, mint

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