



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

Peach Caprese Salad, peach, creamy ricotta, prosciutto di Parma,
cucumber, heirloom tomatoes, avocado, mix 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

Atlantic Hake & King Prawns, Pan-seared Atlantic Hake, King Prawns, roast baby
potatoes, marinated squid, garlic, cherry tomatoes, green olives, broccolini,
dirty martini butter sauce

Skillet Free Range Chicken Supreme, supreme of chicken marinated in basil & lemon zest,
carrot purée, fondant potato, king oyster mushroom, white wine cream sauce

Summer Courgette Risotto, stuffed courgettes with lemon risotto,
crispy courgette flower with earthy tempeh & sundried tomato, vegan parmesan,
silky lemongrass cream

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

allergen information available at service station