

EARLY BIRD

2 course 32.5 / 3 course 41.5

Sun - Thurs 5pm - 6.30pm / Fri, Sat & Bank hol 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, cranberry mousse
Winter Feta Salad, whipped feta, red onion, avocado, rainbow radish, roasted
golden beetroot, toasted hazelnuts, blueberry vinaigrette
Golden Fried Fresh Calamari, marinated in garlic & chilli,
with river field leaves, sweet chilli & mango aioli
Cassoulet Au Orange Canard, Provençal cassoulet with duck & orange,
toasted onion bread, duck skin
Coquille St Jacques Classic, (9 Euro Supplement) West Cork scallops & prawns,
white wine & Gruyère sauce, parmesan mash gratin

Fillet Of Fresh Coastal Hake, pan seared filled of Atlantic hake, grape & tarragon
Velouté, roasted baby potatoes, garlic, fresh red chilli, fried squid & mussels, asparagus
Skillet Chicken Supreme, tender chicken supreme marinated in sage & lemon,
potato terrine, smoked pancetta sauce, hazelnut, roasted seasonal vegetables
Chou Farci Savoy Cabbage, savoy cabbage stuffed with quinoa, fennel, carrot, golden
beetroot, five spice herb, French onion sauce, green oil
10oz Hereford Striploin Steak (10 euro supplement) char grilled, sautéed chestnut
mushrooms, parsnip & tarragon purée, house cut fries, garlic and herb butter, five
peppercorn cognac cream or chimichurri sauce
Filet De Porc Mariné, pan fried pork fillet marinated in Provençal herbs,
sweet paprika, sautéed beans with lemon & garlic, Markies potato, chanterelle cream

Vanilla Bean Crème Brûlée, raspberry & golden syrup biscuit
Homemade Cheesecake, seasonal produce (ask your server)
Cherry & Apple Crumble, crème anglaise
Fig & Plum Pavlova, mulled wine sauce
Warm Sticky Toffee Pudding, vanilla ice-cream