



EARLY BIRD

2 course 31.5 / 3 course 39

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, raspberry mousse

Spring Ricotta Salad, ricotta, peaches, mixed baby leaves, cherry tomatoes, roast candy beetroot, toasted almonds, basil vinaigrette

Coquille St Jacques Classic (8 Euro Supplement), West Cork scallops

& prawns, white wine & Gruyère sauce, parmesan mash gratin

Golden Fried Fresh Calamari, marinated in garlic & chilli,

with river field leaves, sweet chilli & mango aioli

Fillet Of Fresh Coastal Hake, lemongrass velouté, roasted new baby potatoes, shallots, chorizo, fried squid, peas & tenderstem broccoli

Filet De Porc Mariné, pan fried pork fillet marinated in sweet paprika & fennel, rainbow carrots, savoury celeriac fondant, sherry brandy jus

Ratatouille Provençale, aromatic ratatouille, marinara sauce, miso glazed aubergine, potato terrine, herb oil

10oz Hereford Striploin Steak (9 Euro Supplement), char grilled, sautéed chestnut mushrooms, white pepper & pea purée, house cut fries, garlic and herb butter, five peppercorn cognac cream or chimichurri sauce

Vanilla Bean Classic Crème Brûlée, raspberry & golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Bramley Apple & Plum Crumble, crème anglaise

Seasonal Mousse, (ask your server for today's special) coulis

Blueberry Pavlova, cream of blueberry, compote

allergen information available at service station