

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

Won-Ton de Canard, 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

Half Poussin Chicken, corn feed Poussin chicken marinated in rosemary & lemon zest,
creamy Markies mash, rainbow carrots, chicken liver mousse

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, sweet potato & bourbon purée, house cut fries, garlic and herb butter, five
peppercorn cognac cream or chimichurri sauce

Filet De Porc Farci, oven baked pork fillet stuffed with Toulouse sausage, black pepper coat,
carrot puree, Hasselback potato, mixed greens, peach gastrique

Vanilla Bean Crème Brûlée, raspberry & golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Peach & Apple Crumble, coconut crumb, crème anglaise

Mango Pavlova, chantilly cream, mango coulis

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