



## 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*

**Autumn Feta Salad**, whipped feta, toasted hazelnuts, rainbow radish,

*roasted golden beetroot, 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*

**Fillet Of Fresh Coastal 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,*

**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 (9 Euro Supplement)**, char grilled, house cut fries,  
*sautéed chestnut mushrooms, parsnip and tarragon purée, herb & garlic butter,  
five peppercorn cognac cream or chimichurri sauce*

**Vanilla Bean Classic Crème Brûlée**, raspberry & golden syrup biscuit

**Homemade Cheesecake**, seasonal produce (ask your server)

**Spiced Pumpkin & Apple Crumble**, crème anglaise

**Salted 55% Chocolate Tart** fresh berries, cherry ice-cream

**Hibiscus Coconut Rum Pavlova**, cream of hibiscus coconut rum, seasonal  
*berries, mint*

allergen information available at service station