

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, fresh fig salad

Country Style Nicoise Salad, Nicoise olives, romaine lettuce, roasted bell pepper,
organic potatoes, hens egg, fine beans & sundried tomatoes tossed with our extra
virgin olive oil & lemon 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 sweet chilli & lime,
with river field leaves, sweet chilli & mango aioli

Fillet Of Fresh Coastal Hake, roasted baby potatoes, citrus,
nicoise olives, chorizo & sundried tomato, wild garlic pesto vin blanc

Ardal Farm Pork, pan roasted fillet of organic pork, pear & shallot stuffing,
parma ham, root celery gratin, heirloom chantenay carrots, Calvados jus

Harissa Roasted Butternut Squash, cauliflower and cranberry rice, pine kernels,
Mediterranean vegetable sauce, feta textures

10oz Hereford Striploin Steak (9 Euro Supplement), char grilled, mushroom
duxelle, caramelised onion purée, house cut fries, garlic and herb butter, five
peppercorn cognac cream or chimichurri sauce

Chicken Paillard, pan fried paillard of chicken fillet, mozzarella, fine herb &
sundried tomato topping, baby leeks, parmesan polenta, chicken pan jus

Vanilla Crème Brûlée, golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

New Season Rhubarb & Apple Crumble, crème anglaise

Cranberry & White Chocolate Brioche Bread & Butter Pudding
crème anglaise, vanilla ice-cream

allergen information available at service station