

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

Armagnac Chicken Liver Parfait, roasted pear & shallot chutney,

house baked toasted buttermilk croute, fresh fig salad

Roasted Mooncoin Winter Beetroot, aged feta textures, cranberries, walnuts,

orange citrus, honey mustard dressing

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 & coriander aioli

Pan Seared Fillet of Atlantic Hake, roasted baby potatoes, chorizo,

roasted red peppers, garlic, butternut squash velouté

Ardal Farm Pork Fillet, apricot & sage stuffing, gratin potato, creamed savoy

cabbage, pearl onion & wholegrain mustard 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

Pan Fried Corn Fed Chicken, smoked bacon & herb farce, winter root vegetables,

fondant potato, wild mushroom port wine jus

Vanilla Crème Brûlée, golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Foraged Wild Berry & Apple Crumble, crème anglaise

Cranberry & White Chocolate Brioche Bread & Butter Pudding

crème anglaise, vanilla ice-cream

allergen information available at service station