



EARLY BIRD

2 course 28 / 3 course 34

Sun - Thurs 5:30 - 7pm / Fri & Sat 5:30 - 6:30pm

Soup Du Jour, house made grains & treacle brown bread
Armagnac Chicken Liver Parfait, roasted pear & shallot chutney,
house baked toasted buttermilk croute

Riversfield Heirloom Tomato & Toonsbridge Mozzarella,
basil pesto, tender leaves, aged balsamic

Coquille St Jacques Classic, West Cork scallops and prawns, white
wine & Gruyère sauce, parmesan mash gratin (6 euro supplement)

Golden Fried Calamari Rings, marinated in sweet chilli & lime,
with river field leaves, sweet chilli & coriander aioli

Pan Seared Fillet of Atlantic Hake, pinto bean and ratatouille
cassoulet, polenta textures, crispy winter kale

Slow Cooked Organic Lamb Shoulder, creamed cabbage, chantenay
carrots, savory mash, roasted garlic and thyme jus

Squash and Chestnut Pithivier, roasted squash, winter leeks, chestnuts,
sunripe tomato tapenade, flaky pastry

Rosemary Corn Fed Chicken Supreme, crispy skin & grain crumb,
roasted root vegetables, braised winter leek fondue, smoked bacon

10oz Hereford Striploin Steak, char grilled, house cut fries, garlic and
herb butter or five peppercorn cognac cream (8 euro supplement)

Vanilla Crème Brûlée, golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

*Buttered Brioche Bread & Cranberry Pudding, white chocolate, vanilla ice-cream,
crème anglaise*

Foraged Blackberry & Bramley Apple Crumble, elderflower crème anglaise

For Allergen Information, please ask your server