



The
**OLD
HOUSE**
RESTAURANT

Early Bird Menu

2 Courses €24.50 | 3 Courses €27.50

Complimentary Selection of Homemade Breads and Pesto
(Gluten free bread available on request/pesto contains nuts)

Starters

Soup of the Evening (1,7,9)

Baby Gem Caesar Salad, Crispy Bacon, Aged Parmesan, Croutons (1,2,4,7,10)

Vodka Cured Salmon Gravavlax, Beetroot Puree, Horseradish Snow,
Sourdough Croutons, Garden Leaves (1,3,4,7,10)

Clonakilty Black Pudding, Saute Potato, Poached Egg
and Crispy Ham, Mustard Cress (1,3,8,12)

Blue Cheese and Pickled Pear Salad, Mixed Nuts, Garden Leaves (5,7,8,9)

Mains

Grilled Fillet of Sea Bass, Cauliflower Versions, Buttered Samphire (4,7)

Slow Braised Beef Cheek, Parsnip Puree, Braised Red Cabbage, Natural Jus (7,9)

Pan Roast Chicken Supreme, Potato Terrine, Shallot Puree, Jus (7,9)

Slow Cooked Pork Belly, Burnt Apple Puree, Spinach, Jus (1,7,9)

Wild Mushroom Risotto, Aged Parmesan Cheese, Toasted Hazelnuts (7,8)

All main dishes served with vegetables and potatoes (7,12)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (1,3,6,7,8)

Apple Crumble Tart, Vanilla Crème Anglaise, Ice Cream (1,3, 6,7,8)

Vanilla Pannacotta, Macerated Strawberries, Raspberry Sorbet (3,6,7,8)

Selection of Ice Creams and Sorbets, Berry Coulis (1,3,6,7,8)

Tiramisu Crème Brulee, Homemade Biscotti, Pistachio Ice Cream (1, 3,6,7,8)

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans, 7=milk,
8=nuts 9=celery 10=mustard 11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs