



Early Bird Menu

2 course €22.95 / 3 course €25.95

Complimentary Selection of Homemade Breads and Pesto

(Gluten free bread available on request/pesto contains nuts)

Starters

Soup of the Evening

(dairy, celery)

Smoked Chicken Caesar Salad, Crispy Bacon, Aged Parmesan, Croutons

(Dairy, egg, gluten, mustard, fish)

Fish Bonbons, Celeriac Remoulade, Chilli Ketchup

(Dairy, nuts, egg, gluten, mustard, shellfish, fish)

Clonakilty Black Pudding, Poached Egg, Crispy Bacon

(Dairy, celery, egg, gluten, soy)

Pickled Pear and Greek Feta Cheese Salad, Shallot Jam, Toasted Nuts

(Nuts,wheat,dairy)

Mains

Fillet of Sea Bass, Shallot Puree, Potato Terrine, Buttered Samphire

(Dairy, celery, fish)

Slow Braised Beef Cheeks, Apple and Celeriac Puree, Natural Jus

(Dairy, celery)

Pan Roast Chicken Supreme, Carrot and Pearl Barley Risotto

(Dairy, celery, wheat)

Confit Pork Belly, Salted Apple Caramel, Spinach, Jus

(Dairy)

Beetroot and Boile Goat`s Cheese Risotto, Toasted Nuts, Young Herbs

(Dairy, celery)

All main dishes served with vegetables and potatoes

(dairy)

Desserts

Apple Crumble Tartlet, Crème Anglaise, Cinnamon Ice Cream

(Dairy, soy bean, egg, nuts, gluten)

Sticky Toffee Pudding, Butterscotch Sauce, Honey Comb Ice Cream

(Dairy, soy bean, egg, nuts, gluten)

Cappuccino Creme Brule, Orange Biscotti, Pistachio ice Cream

(Dairy, soy bean, egg, nuts)

Selection of Ice Creams and Sorbets, Berry Coulis

(Dairy, soy bean, egg, nuts)

Caramelised Lemon Tart, Berry Coulis, Maple and Walnut Ice Cream

(Dairy, soy bean, egg, nuts)