



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
(dairy,egg,gluten,mustard,fish)

Fish Bonbons, Chilli Ketchup, Tartar Sauce
(dairy,nuts,egg,gluten,mustard,shellfish,fish)

Clonakilty Black Pudding, Poached Egg, Crispy Bacon
(dairy,celery,egg,gluten,soy)

Tomato & Basil Tarte Tatin, Kalamata Olive Tapenade
(dairy,egg,gluten)

Mains

Fillet of Hake, Broccoli Tempura, Tomato Bisque Reduction
(dairy,celery,gluten,fish,shellfish,moluscs)

Slow Braised Beef Cheeks, Apple and Celeriac Puree, Natural Jus
(dairy,celery)

Pan Roast Chicken Supreme, Carrot and Pearl Barley Risotto
(dairy,celery,gluten)

5 Hour Cooked Pork Belly, Salted Apple Caramel, Jus
(dairy,celery,egg,gluten,mustard)

Creamy Pea and Asparagus Orzo, Aged Parmesan
(dairy,celery,egg,gluten)

All main dishes served with vegetables and potatoes (dairy)

Desserts

Vanilla Panna Cotta, Poached Rhubarb, Raspberry Sorbet
(dairy,soy bean,egg,nuts)

Bramley Apple Tart, Crème Anglaise, Vanilla Ice Cream
(dairy,soy bean,egg,nuts,gluten)

Sticky Toffee Pudding, Butterscotch sauce, Honey Comb Ice Cream
(dairy,soy bean,egg,nuts,gluten)

Strawberry Pavlova, Lemon Sorbet, Raspberry Foam, Berry Coulis
(dairy,soy bean,egg,nuts)

Tasting Plate of Ice Creams and Sorbets, Berry Compote
(dairy,soy bean,egg,nuts)

Freshly Brewed Tea/Coffee

