



# Early Bird Menu

Served

Thursday 5.30-9.30

Fri & Sat evenings 5.30-7pm

2 Course €22.50 / 3 Course €26.50

## To Start:

### Soup of the Day

Served with Wheaten Brown Bread

### Clonakilty Black Pudding, Caramelized Onion & Goats Cheese Tart

Topped with toasted pine nuts & served with Beetroot & Sundried Tomato Salad and Apple Puree

*\*Vegetarian Option Available*

### Garlic & Chilli Prawn Skewers

Garlic & Chilli Prawns and Pepper Skewers served with Rocket Leaves & Lime Aioli

## Main Course:

### 8oz Rib Eye Steak

Served with Maple & Sesame Roasted Vegetables, Brandy & Peppercorn Sauce & Onion Rings, Creamy Champ Mash  
(€6.00 Supplement)

### Roasted Breast of Chicken & Colcannon

Chicken with Bacon & Cabbage Mash, Grilled Cherry Tomatoes & Bechamel Sauce

### House Beef Burger

with Homemade Tomato Relish, White Cheddar Cheese, Saute Onions, Rocket & Tomato served on a Sesame Bun with Twice Cooked Chips & House Slaw

### Pan-Fried Fillet of Hake

Served with Creamed Spinach, Baby Carrots, Parsnip Puree, Fondant Potato & Rougail Dressing

### Crispy Golden Beer Battered Fish & Twice Cooked Chips

Served with Homemade Tartare Sauce, Mint Pea Puree & House Salad

### Tofu Cashew Coconut Curry

Served with Basmati Rice, Mango Chutney & Poppadums

### Falafel & Spinach stuffed Bell Peppers topped with a Dill Sauce

Served with Sweet Potato Fries

## Desserts:

### Lemon & Raspberry Eton Mess

Smashed Meringues, Lemon Curd, Fresh Raspberries Coulis with Whipped Cream and Vanilla Ice Cream

### Sticky Date Pudding

With Salted Caramel Sauce & Vanilla Ice Cream

## Sides 4.50:

Mixed Leaf Salad

Sweet Potato Fries

Twice Cooked Chunky Chips

Fresh Vegetables

Sourdough Toast and Wheaten Brown Bread with Olive Oil & Balsamic Dressing

All our Beef is 100% Irish

For a Full List of Allergens Please Ask our Staff