

EARLY BIRD MENU

SERVED MONDAY TO THURSDAY 5:30PM TO 7:30PM

STARTERS / SOUP

BAKED FLAT CAP MUSHROOM, CREAMED SPINACH, TOASTED BRIOCHE
AND HOLLANDAISE SAUCE

STEAMED MUSSELS, WHITE WINE GARLIC CREAM AND SHAVED FENNEL

PASTRAMI BRUSCHETTA WITH MELTED BRIE, PEAR AND CARAMELIZED ONIONS,
TOMATO AND BASIL RELISH

CRISPY DUCK SPRING ROLLS, HONEY AND SOY DIPPING SAUCE

CREAM OF VEGETABLE SOUP AND WARM BREAD

MAINS

BBQ SUPREME OF CHICKEN, CRISPY ONIONS, SWEET POTATO FRIES,
MANGO AND GINGER MARMALADE

CHAR GRILLED SIRLOIN STEAK 10OZ WITH SMOKED SALT, SAUTÉ ONIONS,
AND VINE TOMATOES AND FRIES WITH CHOICE OF SAUCES
(SUPPLEMENT €7.50)

FRESH FISH AND CHIPS, MUSHY PEAS, TARTAR SAUCE AND LEMON

BRAISED LAMB SHANK SERVED WITH RUNNER BEANS, POTATO PURÉE,
APRICOT AND MINT SALSA

6OZ STEAK SANDWICH ON TOASTED CIABATTA, ONIONS AND MUSHROOM,
BLACK BEAN MAYO AND CASHEL BLUE MELT, SERVED WITH FRIES

PENNE PASTA ARABIATTA, PARMESAN SHAVINGS AND FRESH ROCKET

DESSERTS

WARM DEEP PAN APPLE PIE, CUSTARD AND VANILLA ICE – CREAM

RASPBERRY SPONGE GATEAUX, FRUIT COULIS AND FRESH BERRIES

SELECTION OF ICE – CREAM

TEA / COFFEE

2 COURSE MEAL € 18.95

(INCLUDED TEA OR COFFEE)