Early Bird

MENU

STARTER

Soup of the Day
Served with homemade bread
Contains 1,2,3,4,5,7 | GF available

Caesar Salad
Baby gem, smoked bacon lardons, croutons, shaved parmesan and our signature Caesar dressing
Contains 1,2,3,4,11,13 | GF available

Mozzarella Arancini
Served with sweet potato silk, parmesan crisp and herb oil
Contains
1,2,4,5,13

Clogherhead Smoked Salmon Mousse
Served with homemade soda bread, salad leaves, capers and a lemon & dill dressing
Contains 1,2,3,4,13

MAIN COURSE

Steak Paillard
Quickly seared, pounded 5oz sirloin steak, served with crushed baby potatoes, rocket, cherry tomatoes and a blue cheese dresssing
Contains 2,4,5,13

GF Ballotine of Chicken & Parma Ham
With a sundried tomato & chestnut stuffing, served with butternut puree and sautéed brussel sprouts
Contains 2,4,5,7,13

Catch of the Day
Locally sourced seafood. Please ask your server
Contains 1,2,4,5,11,12,13

Homemade Gnocchi
With a forest mushroom sauce, smoked bacon lardons, truffle oil & shaved parmesean
Contains 1,2,3,4,5 | Vegetarian available

DESSERT

Cheesecake of the day
Please ask your server
Contains 1,2,4

Sticky Toffee Pudding
Served with butterscotch sauce and vanilla ice-cream
Contains 1,2,3,4

Créme brûlée
With short bread biscuit & fruit panache
Contains 1,2,3,4

Warm Chocolate Brownie
With chocolate sauce and ice-cream
Contains 1,2,3,4,7

2 COURSE - €28.95 PER PERSON
3 COURSE - €33.95 PER PERSON
SERVED WITH FRESHLY BREWED TEA OR COFFEE

(1) Gluten, (2) Milk, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts, (8) Peanuts,
(9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame

GF Gluten Free Vegetarian
Please ask server for Vegan options