

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

TO START

Roasted Red Pepper Soup

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper

San Marzano, green zebra, yellow ananas, core de boeuf, black ancien, breadcrumbs

Atlantic House Smoked Salmon

Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, with house baked Guinness Bread

FOR MAINS

Hen of the Woods Mushroom

Grilled Maitake, polenta, kale pesto, cashew, black garlic(V)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles, Hispi

Roast chicken breast, mashed potatoes, sherry Girolles and cabbage fricassée

Irish Rib Eye Steak 10oz

€15 supplement

Café De Paris butter, chips and salad

SIDES

- Chips €5
- Roasted Baby Potatoes, garlic and herb €5
 - Roasted Carrots, labneh, dukkah €6
 - Cucumber salad, cashew, chili €5

DESSERTS

Chocolate cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Caramelised Pineapple, Passion fruit

Sorbet and Granita

Blood orange sorbet, raspberry granita & blood orange

Farmhouse Cheeseboard €5 supplement

served with quince, grapes & crackers