

## Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

### TO START

**Celeriac, Shitake & Truffle Soup** 7, 8, 10, 13  
Crème fraîche, truffle dressing

**Young buck, chicory & apple** 1c, 7, 8, 9b, 9c, 10, 13  
Miso black butter, honey walnuts, celery

**Atlantic House Smoked Salmon** 1a, 1d, 4, 5, 8, 11, 13  
Salmon smoked in-house, cucumber pickle, horseradish and dill cream  
cheese, house baked Guinness bread

### FOR MAINS

**Cauliflower, Giant Couscous** 1a, 9a, 9d, 13  
Roast cauliflower, olive and guindilla dressing, almond cream(V)

**Cod** 2, 5, 7, 8, 10, 13  
Roast cod, beurre blanc, coco beans, spinach, brown shrimp and  
lemon

**Chicken, Romesco** 1c, 7, 8, 9a, 10, 13  
Roast chicken breast, romesco sauce, grilled spring onions, roast  
potato, Sherry jus

**Irish Rib Eye Steak 10oz** - €15 supplement 1c, 5, 8, 10, 11, 13  
Café De Paris butter, chips and salad

### SIDES

- Chips €5 1a
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5 11, 13
- Grilled Broccoli, lemon yogurt, hazelnuts €6 8, 9b, 13
  - Cucumber salad, cashew, chili €5 9d, 11, 13

### DESSERTS

**Spiced Ginger Bread** 1a, 4, 8, 13  
Molasses sauce, whipped cream

**Mirabelle Panna Cotta** 1a, 4, 8, 9a, 13  
Mirabelle plum, bayleaf, almond, amoretti, calamansi

**Sorbet and Granita** may contain 1a, 4, 6, 7, 13  
Lemon and basil sorbet, raspberry granita, summer berries

**Farmhouse Cheeseboard** €5 supplement 1a, 1b, 8  
served with quince, grapes & crackers

ALLERGENS 1. Cereals containing gluten, 1a wheat, 1b rye, 1c barley, 1d oats 2. Crustaceans  
3. Molluscs 4. Eggs 5. Fish 6. Peanuts 7. Soybeans 8. Milk 9. Nuts, 9a - almonds, 9b -  
hazelnuts, 9c - walnuts, 9d - cashews, 9e - pecans, 9f - Brazil nuts 9g - pistachio 9h - macadamia or  
Queensland nuts 10. Celery 11. Mustard 12. Sesame seeds 13. Sulphur dioxide and sulphites 14. Lupin

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more. Allergen menu available.  
- please ask your server.