

## Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available Daily from 5.00-6.30pm

### TO START

**Celeriac, Shitake & Truffle Soup**  
Crème fraîche, truffle dressing

**Young buck, chicory & apple**  
Miso black butter, honey walnuts, celery

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

### FOR MAINS

**Cauliflower, Giant Couscous**  
Roast cauliflower, olive and guindilla dressing, almond cream(V)

**Cod**  
Roast cod, smoked eel veloute, leek, coco beans

**Roast Chicken**  
Roast chicken breast, mashed potato, sauce Robert, mushroom,  
tarragon

**Irish Rib Eye Steak 10oz**  
€15 supplement  
Café De Paris butter, chips and salad

### SIDES

- Chips €5
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5
  - Grilled Broccoli, lemon yogurt, hazelnuts €6
  - Cucumber salad, cashew, chili €5

### DESSERTS

**Spiced Ginger Bread**  
Molasses sauce; whipped cream

**Mirabelle Panna Cotta**  
Mirabelle plum, bay leaf, almond, amorette, calamansi

**Coconut Sorbet**  
Mango sauce, caramelised pineapple

**Farmhouse Cheeseboard €5 supplement**  
served with quince, grapes & crackers