



EARLY BIRD MENU

€40 per person. Available Sunday – Thursday 6:00pm - 7:00pm.

STARTERS

Wild Garlic & Smoked Potato Velouté

Castle Cured Organic Salmon, Crab, Granny Smith Apple & Cucumber

Honey & Mustard Glazed Quail, Jerusalem Artichoke, Morteau Sausage

MAIN COURSES

Roast Rump of Beef, Onion, Mushroom Duxelle, Madeira Jus

Pork Belly, Choucroute, Red Wine Apple Purée, Wholegrain Mustard Sauce

Steamed Cod, Purple Sprouting Broccoli, Razor Clams, Mussels

Vegetarian Main Course available, please advise your server

DESSERTS

Chocolate Tart, Hazelnut Cremeaux, Guinness Ice-Cream

Roast Pineapple Tart Tatin, Coconut Sorbet

Selection of Local Artisan Cheese, Crackers & Grapes

SIDE ORDERS

Seasonal Vegetables € 4.00

Side Salad € 4.00

Homecut Chips € 4.00