

Early Bird Menu

Moules Marinière
with Cream, Onion & White Wine ©

Soup of the Day (V) ©

Ham Hock Terrine
with Crusty Sourdough Baguette, Homemade Piccalilli ©

Tiger Prawn, Gubbeen Chorizo, Chickpea Salad with Spicy Wedges

Gratin of Lemon Sole & Baby Spinach,
turned Potatoes topped with Parsley Crust

Linguini Pasta
with Monkfish, Squid, Mussels, Lime, Chilli & Coriander

Braised Shank of Lamb ©
with Warm Puy Lentil Salad

8oz Rib Eye Steak
with Homemade Chips, Brandy Pepper Sauce
(€3 Supplement Applies)

Ardsallagh Goats Cheese, Roast Red Pepper & Pesto Risotto
topped with Rocket Salad (V)

Lemon Polenta Cake with Lemon curd Ice Cream

Selection of Homemade Ice Creams

Mixed Berry Cheesecake

Freshly Brewed Tea/Coffee
(Cappuccino, Latte, Espresso, Mocha, Hot Chocolate = €1.00 Supplement)

€27.00

Either a Starter or a Dessert course can be substituted for a glass of House Wine.

**Available all evening on Monday/Tuesday
and from 6pm - 7pm all other evenings.**

Special Offer Wine €19.50

**Chilean Cabernet Sauvignon
Chilean Sauvignon Blanc**