

Early Bird Menu
Sunday to Thursday
Served from 6.00pm to 7.00pm only

Starters

Osso Bucco

Terrine of braised veal shank with a crispy lemon polenta, roast fig and toasted brioche

Soup

Homemade soup of the day with complimenting garnishes

Onion

Roast onion and goat's cheese risotto with confit asparagus and a watercress pesto

Mackerel

Grilled mackerel fillets with textures of cucumbers (jelly. Soup, pickled) with roast lemon

Main Course

10oz Sirloin Steak

Sirlion of Irish beef with parsnip anglaise, wild mushroom tapenade
And a red wine jus.

Lasagne

Open lasagne of provincial vegetables with a basil pesto cream and Parmesan foam

Chicken

Breast of chicken with a pecan crust on buttered green beans
Fondant potatoes and roast garlic compote

Monkfish

Monkfish tail poached in a lemongrass and ginger consommé with roast fennel and carrots with soft herb sabayon



Desserts

Lemon

*I*ced lemon soufflé with pineapple and mango salsa

Chocolate

*M*ilk chocolate and hazelnut crispy mille feuille
With duo of homemade marshmallows

Grapefruit

*G*rapefruit Mirliton tartlet with homemade
Caramel ice cream

Ice Cream

Selection of seasonal ice creams and sorbets

Freshly Brewed Tea & Coffee

€29.95