



Early Bird Menu

Starters

Warm Chilli & Coriander Spiced Chicken, Crunchy Green Vegetables, with Soy & Ginger Dressing.

Plum Tomato Tart, Piped Full of a Goat's Cheese & Basil Mousse, Drizzled with Green Basil Oil.

Soup of the Day, Served with a Selection of house breads

Main Courses

Dry Aged Bandon 10oz Sirloin Steak, Served on Top of Chunky Chips Cooked in Duck Fat, with Roast Tomato, Wild Mushroom Puree, Dijon Mustard & Herb Dressing.
(€5 Supplement)

Roast Monkfish Tail, Set on Top of a Yellow Split Pea Stew, Served with Parsley Purée & a Pea Shoot Salad.

Pan Seared Supreme of Corn Fed Chicken, Served on a Basil Mash Potato & Roasted Vegetables, with a Plum Tomato & Roast Garlic Ratatouille.

Red Wine & Braised Beetroot Risotto, Dressed with Wilted Red Chard, Drizzled with Aged Balsamic Oil.

Desserts

“Louis’ selection of Chocolate Indulgences

Baileys cheese cake, coffee syrup

Lemon tart, raspberry gelato

Apple and berry crumble vanilla ice cream


Tea/Coffee