

EARLY BIRD MENU

2 COURSE MEAL € 21.50

3 COURSE MEAL € 26.00

Friday and Saturday 5pm-7pm

Sunday – Thursday served all night

HOMEMADE SOUP OF THE DAY

Served with crispy bread. (GF) **gluten free bread available**



BRUSCHETTA

Grilled garlic bread, tomato & basil salsa, Tipperary brie.

SATAY CHICKEN (GF)

Crisp chicken pieces in satay sauce, Indian spiced vegetable pickle, micro leaves.

CLONAKILTY BLACK PUDDING

Grilled black pudding, Cashel blue cheese, poached pear, red onion marmalade and crisp bread.

SPICY FREE RANGE IRISH CHICKEN WINGS

Crispy chicken wings in our own buffalo sauce, celery sticks, blue cheese dip.

SMOKED HADDOCK & POTATO FISH CAKE

Pea puree, poached egg and hollandaise sauce.



GOATS CHEESE & BEETROOT SALAD

Served with candied walnuts, mixed leaves and orange.



GARLIC MUSHROOMS

Served with mixed leaves salad and garlic and parsley mayo.



TEMPURA VEGETABLES (GF)

Fresh Vegetables in Tempura batter, sweet chilli & sesame sauce, Thai pickled vegetable salad.

8 OZ SIRLOIN STEAK [SUPPLEMENT € 4.00] (GF)

Served with roasted onion shells, grilled garlic and thyme marinated mushrooms and onion crisps. Choice of sauce (Pepper/ Garlic butter/Jus) and choice of potato.

SLOW COOKED BEEF CHEEK (GF)

Glazed Root vegetables, garlic mash, Guinness and treacle sauce.

PEOPLE'S HOMEMADE BEEF OR CHICKEN BURGER :

BEEF: 8oz of our own prime steak mince in brioche bun, served with crispy smoked bacon, lettuce, white cheddar, sliced vine tomato, onion ring & house relish. Served with choice of potatoes.

CHICKEN: Garlic and herb marinated chicken breast in brioche bun, served with crispy smoked bacon, lettuce, white cheddar, sliced vine tomato, onion ring and garlic Mayonnaise. Served with

CHICKEN CAESAR SALAD (GF) **with no croutons**

Cos lettuce, crispy bacon, herb croutons, Caesar dressing, Parmesan shavings and choice of potato.



THAI RED CURRY (GF) (ADD CHIPS +€1.00)

Chicken or Vegetable, served with rice.

FISH 'N CHIPS

Freshly battered haddock served with chunky chips, tartar sauce & mushy peas.

CHARGRILLED SUPREME OF IRISH CHICKEN (GF)

Served with wilted spinach, roast butternut squash, white wine sauce and choice of potato.

CRISPY PORK BELLY (GF)

Pickled apples, braised cabbage, honey roast carrot, spiced roasted cauliflower, red wine reduction and choice of potato.



CARAMELIZED GOATS CHEESE SALAD (GF)

Served with baby leaf salad, beetroot, poached pears, toasted Pine nuts, red onion jam and citrus dressing, choice of potato.

WARM PEAR AND APPLE CRUMBLE

Cinnamon custard & vanilla ice cream.

VANILLA ICE CREAM WITH HONEYCOMB CRUMBLE

With berry compote. (GF)

BUTTERMILK & FOREST FRUIT PANNA COTTA

Chocolate crumb, berry ice cream, brandy snap biscuit.

(GF) **WITHOUT BISCUIT**

STICKY TOFFEE PUDDING

Date puree, salted caramel sauce, caramelised apple & vanilla ice cream.

BANOFFEE CHEESECAKE

Caramelized banana, ginger biscuit.

VANILLA CRÈME BRULEE

Baked custard with caramel crust & citrus tuile.

(GF) **WITHOUT BISCUIT**

Please inform your server if you have any specific dietary requirements.



VEGETARIAN (GF) GLUTEN FREE

Service charge not included