

EARLY BIRD Dinner Menu

Vegetarian Soup of the Day
La Marine Creamy Seafood & Saffron Chowder
Grilled Galway Bay Mussels with Cider, Shallot & Tarragon Butter, Grilled Sourdough
Crispy Salt & Pepper Squid Rings with Chicory, Apple & Curry Aioli
Grilled Confit Pork Belly, Gochujang & Sichuan Pepper Glaze, Mango & Cherry Tomato
Beetroot Salad, Pear, Lambs Lettuce, Feta, Granola & Balsamic (V)
Starter of the Day

Grilled Summerhill Farm Rib Eye, 'Sauce au Poivre Vert', Salsa Verde & French Beans (€12 Supplement)
Confit Duck Leg, Spring Cabbage, Wild Garlic, Carrot, Pea & Smoked Bacon
Charred Chicken Breast, Chorizo, Kale, Parsnip, Dijon Velouté & Shimeji Mushroom
Baked Fillet of Goatsbridge Rainbow Trout, Curried Beluga Lentils, Salsa Verde & Kale
Creamy Risotto of White Asparagus, Hazelnut, Garden Herbs, Parmesan & Confit Garlic (V)
Dish of the Day

Rhubarb Pavlova with Homemade Lemon Curd & Scup Lime Sorbet Classic Vanilla Crème Brûlée with White Chocolate Madeleine & Fresh Raspberries Baked Basque Style Cheesecake, Vanilla Crème Fraiche & Raspberry Sorbet Dessert of the Day

EARLY BIRD OPTIONS

Enjoy Two Courses for €32.00 per person Enjoy Three Courses for €37.00 per person

6.00 p.m. to 7.30 p.m. (Sunday - Thursday inclusive)