



LA MARINE

Bar & Bistro

EARLY BIRD Dinner Menu

Vegetarian Soup of the Day

La Marine Creamy Seafood & Saffron Chowder

Steamed Galway Bay Mussels with Garlic & Parsley Butter, Grilled Sourdough

Terrine of Ham Hock, Chicken & Morteau Sausage with Apricot, Hazelnut & Dressed Winter Leaves

Confit Beetroot, Quinoa, Spiced Squash & Blood Orange with Mixed Seed Duqqa & Ricotta

Grilled Angus Rib Eye Steak, Onion Chutney, Pink Fir Potatoes, Blue Cheese Butter OR Pepper Sauce (**€12 Supplement**)

Richie Doyle's Cumberland Pork Sausage, Puy Lentils, Salsa Verde, Sneem Black Pudding

Crispy Confit Duck Leg, Butterbean Mash, Broccoli, Roast Baby Squash, Gremolata & Pinenuts

Grilled Fillet of Hake, Peas 'a la Francaise', Smoked Bacon, Pearl Onions & Chive Oil

Risotto of Roast King Oyster Mushroom with Petits Pois, Parmesan & Chantarelles (V)

Dish of the Day

Poached Pear & Vanilla Bean Crème Brûlée, Pedro Ximinez Raisins & Shortbread Biscuit

Warm Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce

Steamed Ginger & Treacle Sponge Pudding, Muscovado Sauce & Confit Blood Orange

Armagnac Prune & Frangipane Tart with Crème Fraiche, Rum & Raisin Ice Cream

EARLY BIRD OPTIONS

Enjoy Two Courses for €33.00 per person

Enjoy Three Courses for €38.00 per person

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