

## **EARLY BIRD MENU**

### **CONNEMARA AIR DRIED HAM**

CONFIT EGG YOLK, WYE VALLEY ASPARAGUS, PARMIGIANO REGGIANO

(2, 3, 8 10, 11)

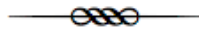
### **CAULIFLOWER VELOUTE**

CRISPY CAULIFLOWER, TRUFFLE AND SMOKED CHEDDAR (2, 3, 11)

### **SALMON BALLOTINE**

SOFT HERBS, FENNEL, WATERMELON, RAPESEED AIOLI

(3, 6, 10, 11)



### **SLOW BRAISED FEATHERBLADE**

SLOW ROAST CARROTS, BEEF CHEEK CROQUETTES, SPINACH & TRUFFLE MOUSSELINE

(8, 11, 14))

### **ROAST COD FILLET**

CONFIT PORK BELLY, GREEN PEA MOUSSE, ASPARAGUS, CHICKEN & MADERIA JUS

(3, 6, 10, 11)

### **FREE RANGE CORNFED CHICKEN**

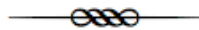
SAVOY CABBAGE, ROSCOFF ONIONS, SHIMEJI & PICKLED GIROLLES

(8, 11)

### **STUFFED CRISPY COURGETTE FLOWERS**

SAFFRON RISOTTO, HEIRLOOM TOMATOES, WILD ROCKET

(3, 10, 11))



### **COCONUT PANNA COTTA**

PASSION FRUIT CURD, MANGO SORBET, KIWI (3, 10, 11)

### **ORANGE AND POLENTA SPONGE**

FORCED RHUBARB, MASCARPONE ICE CREAM, ORANGE GEL (2, 3, 10, 11)

### **SELECTION OF ICE CREAM**

YOUR SERVER WILL ADVISE YOU OF TODAY'S SELECTION (10, 11)

***€23.95 - Two Courses, €27.95 - Three Courses. Sunday – Friday until 7pm***

\*Sample Menu