

EARLY BIRD MENU

BEEF CHEEK CROQUETTES

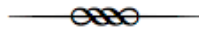
CONFIT EGG YOLK, PICKLED MUSHROOMS, SHALLOT PUREE (2, 3, 6, 10, 11)

CAULIFLOWER VELOUTE

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

HOUSE SMOKED AND CURED IRISH SALMON

PICKLED FENNEL, SHAVED RADISHES, OYSTER EMULSION, SORREL (2, 3, 11)



8OZ ABERDEEN ANGUS SIRLOIN (€5 SUPPLEMENT)

CONFIT CHESTNUT MUSHROOMS, TRUFFLE GEL, POTATO TERRINE, (8, 11)

ROAST COD FILLET

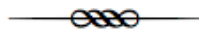
SAVOY CABBAGE, BISQUE, CLAMS & YOUNG FENNEL (3, 5, 6, 10, 11)

FREE RANGE GUINEA FOWL

BREAST, LEG, PEAS AND BORAD BEANS, LEMON RISOTTO, PANCETTA (3, 10, 11)

SMOKED KNOCKNANORE ARANCINI

HEIRLOOM TOMATOES, BABY VEGETABLES, HERB GNOCCHI



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 CREAMS

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

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