



EARLY BIRD SET MENU

AVAILABLE UNTIL 630PM

STARTERS

Homemade Soup of the Day with treacle brown bread

Duck Liver Parfait with a grape chutney & toasted soldiers

Winter Salad with heirloom beetroot, braised lentils, crumbled feta cheese, mixed leaves, candied walnuts & cider dressing **(v) (g)**

Spicy Chicken Wings with Cashel blue cheese dip **(g)**

Classic Mussels in a white wine, shallot & basil broth with treacle brown bread

MAINS

Roast Chicken Supreme with a bread stuffing Yorkshire pudding, rosemary roast potato, carrot & parsnip puree, tenderstem broccoli & pan jus

Cornstore Aged Beef Burger with twice smoked bacon, applewood cheese, truffle mayo, tobacco onions & proper chips

Smoked Haddock & Poached Egg with pea velouté, bacon, potato & mushroom fricassee

Vegan Charcoal Cauliflower Steak with spinach, cherry tomato, balsamic portobello mushroom, gluten free onion ring & a hazelnut mornay **(ve) (g)**

Dry-Aged Rib Eye Steak with spinach, mash & pepper sauce **(€8 supplement)**

DESSERTS

Vanilla Crème Brûlée with a salted chocolate biscuit

Flourless Chocolate Cake with fresh cream, peanut brittle & berry compote **(g)**

Apple & Hazelnut Slice with crème anglaise & vanilla ice cream

€32 PP SAMPLE MENU ONLY

*(v) = VEGETARIAN. (g) = FREE FROM GLUTEN OR CAN BE MADE FREE FROM GLUTEN BY REMOVING ELEMENT OF DISH
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW*

12.5% DISCRETIONARY SERVICE CHARGE APPLIED TO TABLES OF 8 OR MORE

(SUPP) DENOTES EXTRA CHARGE FOR THAT DISH