

EARLY EVENING MENU

Tuesday-Thursday 5-7pm Sunday 5-8pm 2courses €22 3 courses €28

Soup of the day with farmhouse soda bread (v)
Smoked haddock croquettes, poached egg, tarragon hollandaise
Spiced beef, cabbage and caraway pickle, horseradish aioli
Duck liver pate with fig and lime chutney
King oyster mushroom and halloumi fritters, Catalan escalivada (v)

Seafood pappardelle pasta, mussels, prawns, smoked haddock, tomato and marjoram
Pan-fried monkfish Morteau sausage, crushed potatoes, sprouting broccoli, sorrel Beurre blanc (supplement €4)
Beetroot risotto, cashew nuts, shooting peas, chilli and Oisín goat's cheese shavings (v)
Roast marinated chicken with thyme and apricot stuffing, braised red cabbage, creamy mash and gravy
Sirloin steak, 10oz, with sautéed mushrooms, onions and spinach, home cut chips, choice of horseradish aioli, garlic butter or pepper sauce (supplement €5)
Calzone with slow cooked beef, wild mushroom, tomato, mozzarella, rosemary and fontina cheese
Any Main course salad from the dinner menu

Coffee pannacotta, vanilla mousse, hazelnut and cinnamon brittle
Brandy soaked plum pudding with butterscotch sauce
Mango and passion fruit sorbet with fresh fruits
Peppermint, white and milk chocolate delice
Marmalade and vanilla bread and butter pudding with crème anglaise and cream
Tea or coffee