

• E A R L Y D I N I N G •

TO START

KILLARY HARBOUR MUSSELS

White wine & shallot broth, sourdough, finished with seaweed butter

(Gluten wheat, SD, MS,M)

BREADED CALAMARI

Spicy lime crème fraîche, burnt lemon

(G wheat, M, CY, MS)

IRISH GOAT'S CHEESE TART

Homemade red onion marmalade, rocket salad, balsamic glaze

(G wheat, E, M, CY, S, SD, N pine)

PEA & SHALLOT RAVIOLI

Sauteed baby spinach, balsamic glaze

(G wheat, N pine, CY, SD)

MAIN

MARINATED FLANK STEAK

Charred tender stem, salsa Verde, triple cooked chips

(G wheat, F, M, S, SD)

SLOW BRAISED LAMB SHOULDER

Crushed carrot & turnip, roasted baker potatoes, pinot noir jus, minted honey

(M, CY, SD)

IRISH VENSION SHEPARDS PIE

Topped with Hegarty cheddar creamed potatoes, garlic bread

(M, CY, MD, SD, F)

SOY & HONEY GLAZED ORGANIC SALMON

Roasted Bok Choy, chili crème fraîche, sticky rice & pickled ginger

(G wheat, F, S, S.S, SD, M)

DESSERT

MICIL LIQUER CRÈME BRULEE

Short Bread and fresh raspberries

(G wheat, E, S, M, SD, L)

RASPBERRY PANNA COTTA

Poached raspberry compote, raspberry gel, pistachio brittle

(E, M, N pistachio, SD)

WARM CHOCOLATE FONDANT

Orange Mascarpone, seaweed vanilla ice cream

(G wheat, E, M, S)

3 COURSE MENU IS AVAILABLE BETWEEN 5.30PM & 6.30PM

€47pp and includes a complimentary glass of house red or white wine
(NO SUBSTITUTIONS) SUBJECT TO CHANGE WITHOUT NOTICE

ALLERGENS

*G: Gluten; C: Crustaceans; E: Eggs; F: Fish; P: Peanuts; S: Soybeans; M: Milk; N: Nuts; CY: Celery;
MD: Mustard; SS: Sesame Seeds; SD: Sulphur Dioxide; L: Lupin; MS: Molluscs*

Traces of all allergens can be found in the kitchen