

Lunch & Early Bird Menu

Roast Pumpkin Soup

Truffle Pickled Girolle | Hazelnuts | Rosemary Croûtons

Seafood Chowder

Organic Salmon | Cod | Smoked Haddock

Roaring Bay Mussels

Apple Fennel Cider Broth | Grilled Sourdough Bread

Shrimp Cocktail (€4.95 supplement)

Crisp Lettuce | Piccolo Tomato | Cucumber | Cocktail Sauce

Duck Confit

Root Vegetable Crisps | Pickled Red Cabbage | Roast Beetroot

Fish & Chip's

Light Beer Batter | Triple Cooked Chips | Tartare Sauce | Crushed Peas

Roast Organic Salmon

Tarragon Brown Butter | Celeriac Purée | Baby Kale & Pickled Red Onion Salad

Grilled Purple Sprouting Broccoli Salad

Roast Beetroot | Goats Cheese | Smoked Almonds | Dijon Mustard Dressing

Char Grilled Chicken 'Cacciatore'

Slow Cooked Rich Mushroom Herb Tomato Sauce | Creamed Potatoes

Grass Fed Hereford Beef Sirloin (€6.95 supplement/ add Grilled Prawns €12.95)

Triple Cooked Chips | Garlic Butter | Peppercorn Sauce | Chestnut Mushroom Watercress Salad

Vanilla Crème Brûlée

Fresh Locally Grown Raspberries

Sour Cherry, Pistachio & White Chocolate Brownie

Chocolate Sauce | Pistachio Crumble | Mascarpone Ice Cream

2 courses incl. Regular Coffee or Tea €33

3 courses incl. Regular Coffee or Tea €38

Please note we will add a discretionary 10% Service Charge for parties of 6 or more.

Beef served in our restaurant originates in Ireland.

Please inform us if you have a known food allergy or dietary requirement.

Allergen information is available in a booklet at the front of the restaurant.