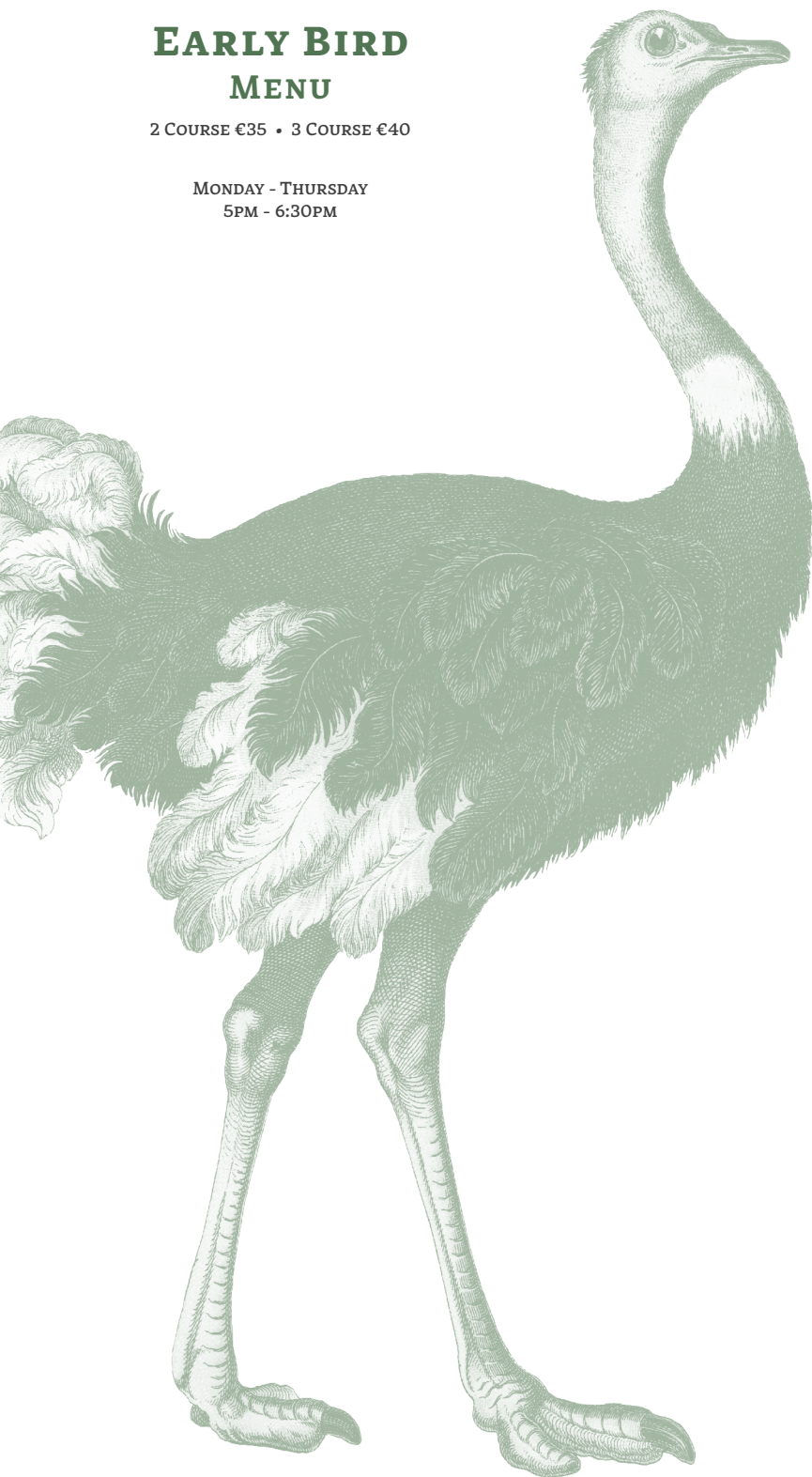




EARLY BIRD MENU

2 COURSE €35 • 3 COURSE €40

MONDAY - THURSDAY
5PM - 6:30PM



STARTERS

TODAY'S SOUP

HOMEMADE BROWN BREAD

BURRATA

WILD GARLIC PESTO, TOAST, AGED PARMESAN,
EXTRA VIRGIN OLIVE OIL

GARLIC PRAWNS

HOUSEMADE FOCACCIA

MAINS

CRISP CHICKEN PARMIGIANA

CRISP IRISH CHICKEN,
WILD GARLIC, TOMATOES,
FRESH MOZZARELLA, PARMA HAM

BEEF CHEEK BOURGUIGNON

BUTTERY SCALLION MASHED POTATO

SMOKED MOZZARELLA & AUBERGINE TORTELLONI

TOMATO FONDUE CRISPY SAGE,
AGED PARMESAN

STEAK DIANE

BRANDY, CREAM AND SHALLOTS
SUPPLEMENT €7

DESSERTS

BUTTERMILK PANNA COTTA

POACHED RHUBARB, PRALINE CRUMBLE,
RHUBARB SYRUP

OR

SELECTION OF ICE CREAM

PRICES IN EUROS, OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO TABLES OF 6+. SERVICE CHARGES ARE SHARED AMONGST THE TEAM WHO PREPARE & SERVE YOUR FOOD DURING YOUR VISIT. PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS. INCLUDING INTOLERANCES & ALLERGIES, WHERE POSSIBLE WE'LL ADVISE ON ALTERNATIVE DISHES. WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION BUT CANNOT GUARANTEE THAT ANY DISHES ARE ALLERGEN-FREE. OUR OLIVES CONTAIN STONES. ALL OUR BEEF IS OF IRISH ORIGIN.