

GOURMET FOOD PARLOUR

Early Bird Menu

2 Course €30 | 3 Course €36

INCLUDES A GLASS OF WINE OR PROSECCO

Starters

BURRATA

Cherry heirloom tomato salsa & basil oil, served with toasted rustic bread [1.1, 2.7, 4] [M]

GFP CHICKEN WINGS

Our famous wings coated in Louisiana or BBQ sauce, served with blue cheese dip & celery [1.1, 4, 5, 8, 10, 11, 12, 14]

TORPEDO PRAWNS

Panko crumbed tiger prawns served with chilli jam [1.1, 7.2]

SALT & PEPPER CALAMARI

Charred lemon & served with chipotle & lime aioli [1.1, 5, 8, 9.3]



Main Course

SIZZLING CHICKEN FAJITAS

Served with flour tortilla wraps, guacamole, tomato salsa & rustic fries [1.1, 8, 10]

CREAMY TUSCAN CHICKEN

White wine sauce, sundried tomato, baby spinach, pappardelle pasta topped with grated parmesan [1.1, 4, 5, 12]

MONKFISH & PRAWN RED CURRY

Peppers & sweet potato in an aromatic coconut sauce, served with steamed basmati rice
Vegan option available with smoked tofu

SMASH BURGER

Two premium Irish beef smash burger patties, American cheese, onion, gherkin, secret sauce & crispy lettuce on a brioche bun. Served with rustic fries & onion rings [1.1, 4, 5, 10, 11, 12]

BAKED GNOCCHI

Braised beef rib ragout with spicy tomatoes & peppers topped with fresh parmesan [1.1, 4, 10, 12, 14]
Vegan option available with smoked tofu [8]

PIZZA OF YOUR CHOICE

Desserts

CHEF'S SELECTION CHEESECAKE

Served with Chantilly cream. [1.1, 2, 4, 5, 8]

RASPBERRY ROULADE

Rolled meringue filled with fresh cream and white chocolate, raspberry sauce, fresh berries. [GF] [4, 5, 8]

CHOCOLATE & COCONUT VEGAN FONDANT

Strawberry sauce, fresh berries. [1.1, 2, 3, 8]

Sides

TOASTED FOCACCIA BREAD €4

SWEET POTATO FRIES €5.25

WAFFLE FRIES €5.5

RUSTIC FRIES €4.5

BATTERED ONION RINGS €4.5