

GOURMET FOOD PARLOUR

Early Bird Menu

2 Course €30 | 3 Course €36

INCLUDES A GLASS OF WINE OR PROSECCO

Starters

TOMATO, ROASTED RED PEPPER & HARISSA HUMMUS

Smoked paprika, artichoke hearts, and roasted chickpeas served with homemade focaccia bread.
[1.1, 8, 10, 11]

HOMEMADE FRIED CRISPY CALAMARI

Served with Nduja aioli. [1.1, 4, 5, 9.3]

LOUISIANA CHICKEN WINGS

Blue cheese dip, celery, sesame seeds.
[1.1, 4, 8, 11, 14]

FOCACCIA BRUSCHETTA

Homemade focaccia, tomato bruschetta, and freshly grated Parmesan.
[1.1, 4]

HOT HONEY CRISPY CHICKEN BITES

Served with garlic aioli.
[1.1, 4, 5, 8, 11]



Main Course

ROMESCO PACCHIERI PASTA

Rich roasted red pepper & tomato ragout, heirloom cherry tomato, basil oil.
[VE][1.1, 8, 12]
Add Chicken +€3 / Add Prawns +€4 [7.2]

HEREFORD IRISH BEEF BURGER

Crispy bacon, cheddar, caramelised onion, tomato relish, gherkin, lettuce salad, garlic aioli, brioche bun, rustic fries.
[1.1, 4, 5, 8, 10]

STICKY BABY BACK PORK RIBS

Char-grilled corn salsa, served with rustic fries & red cabbage slaw.
[8, 10, 12, 14]

PAN-SEARED SALMON FILLET

With sautéed garlic potatoes, sun-dried tomatoes, baby spinach, and tender asparagus, finished with a lemon caper butter. [4, 6, 8] €4 Supplement

WINGS & RIBS SHARING BOARD (for 2pp)

Crispy chicken wings, hot honey chicken bites, BBQ-glazed baby back ribs, grilled corn on the cob with lime chilli butter, red cabbage slaw, crispy potatoes, onion rings. Served with Louisiana sauce, bourbon BBQ sauce, and smoked onion aioli.
[1.1, 4, 5, 8, 10, 11, 12, 14]

Desserts

CHEF'S SELECTION CHEESECAKE

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

OREO BROWNIE

Served with crushed Oreo pieces, vanilla bean ice cream, chocolate sauce, and fresh fruit [1.1, 4, 5, 8]

CHOCOLATE & COCONUT VEGAN TART

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