

GOURMET FOOD PARLOUR

Early Bird Menu

2 Course €26 | 3 Course €32

INCLUDES A GLASS OF WINE OR PROSECCO

Starters

TOMATO, ROASTED RED PEPPER & HARISSA HUMMUS

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

BALLYCOTTON OAK SMOKED SALMON PLATE

Smoked salmon, roasted beetroot, avocado mousse, pickled red onion, capers, chives & lime crème cheese served with Guinness bread.
[1.1, 4, 5, 6, 8, 10, 11, 12]

HOMEMADE FRIED CRISPY CALAMARI

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

HALLOUMI & PEACH SKEWERS

Yoghurt dip, drizzled with hot honey.
[4] [V]

STICKY & SPICY BABY BACK RIBS

Char-grilled corn salsa.
[8, 10, 12, 14]



Desserts

CHEF'S SELECTION CHEESECAKE

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

RASPBERRY ROULADE

Rollled 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]

Main Course

GFP SMASH BURGER

Two premium Irish beef patties, American cheese, caramelised onion, pickles, secret GFP sauce, brioche bun, rustic fries. [1.1, 4, 5, 8, 10]

PRAWN & NDUJA PACCHIERI PASTA

Caramelised shallots, prosecco white wine, cream sauce topped with freshly grated parmesan & herb crumb. [1.1, 4, 7.2, 8, 12] | Add garlic bread +€2.5

ROMESCO PACCHIERI PASTA

Rich roasted red pepper, tomato ragout, heirloom cherry tomato, basil oil. VE [1.1, 8, 12] | Add Chicken +€3

HALLOUMI & HUMMUS SALAD

Tomato & harissa hummus, grilled halloumi, baby leaves, pickled red onion, quinoa, roasted beetroot, cherry tomato, basil citrus dressing. [4, 8, 11, 12] Vegan option: Change for Grilled Tofu +€2.5 [VE][8]

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, crispy patatas, onion rings served with Louisiana sauce, bourbon BBQ sauce, smoked onion aioli. [1.1, 4, 5, 8, 10, 11, 12, 14]

SEAFOOD SHARING PLATTER (for 2pp)

Prawns sautéed in Nduja butter and parsley, Galway Bay mussels in a garlic, white wine and tarragon sauce, crispy fried calamari, orange & soy salmon fillet, tartar sauce, lemon aioli, Lemon-infused fennel salad & homemade crusty sourdough.
[1.1, 4, 5, 6, 7.2, 8, 9.1, 10, 11, 12]

Sides

TOASTED FOCACCIA BREAD €4

SWEET POTATO FRIES €5.25

WAFFLE FRIES €5.5

RUSTIC FRIES €4.5

BATTERED ONION RINGS €4.5