

GOURMET FOOD PARLOUR

early bird menu

two course 21.00 | three course 25.00

starters

BEEF & CHORIZO MEATBALLS

Rich Marinara sauce, parmesan shavings [1,4,5,10,12,14]

THAI PEANUT CHICKEN SKEWERS [GF] [2,3]

GOAT'S CHEESE BON BONS

Honeyed goat's cheese, toasted nuts, candied beetroot, beetroot purée, rocket & toasted hazelnut salad, citrus drizzle [V] [1,2,4,5,8,11]

FALAFEL PLATE

Falafel balls, hummus, roast beets, cucumber & rocket salad, tzatziki [gf] [ve]

main courses

THREE BEAN OR CHICKEN THAI RED CURRY

Steamed basmati rice [VE] [8,14]

IRISH HEREFORD BEEF BURGER

Streaky hickory bacon, Dubliner cheddar, lettuce, beef tomato, gherkin, tomato relish, brioche bun, rustic fries [1,4,5,10,12] Please allow 15 minutes

PAN FRIED CHICKEN SUPREME

Crumbled Clonakilty black pudding, creamy mash, crispy leeks, parsley & leek sauce [1,4,8,12]

SESAME SALMON FILLET

Maple & lemon infused lentils, crispy kale, roasted rosemary & garlic Potatoes [GF] [4,6,8,14] €3 supplement

10oz RIB EYE STEAK

Seasonal greens, roast rosemary & garlic potatoes, peppercorn sauce or garlic butter [1,4,5,12] [1,4,5,12] €6 supplement

desserts

CARAMEL & PECAN BROWNIE

Vanilla ice cream [1,2,4,5]

NUTELLA CHEESECAKE [1,2,4,5]

SEASONAL BERRY ETON MESS [GF] [4,5]

APPLE & CINNAMON CRUMBLE

Vanilla ice cream [1,2,4,5]

allergen keys

[GF] gluten free | [V] vegetarian | [V] vegan

1. Contains gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Shellfish/crustaceans 8. Soybeans 9. Molluscs 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies (please ask your server)