

GOURMET FOOD PARLOUR

- early bird menu -

two course 24.00 | three course 28.00
includes a glass of red or white wine

starters

BEEF & CHORIZO MEATBALLS

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

SPICY BUFFALO OR STICKY BOURBON WINGS

Celery sticks & Cashel blue cheese or chipotle aioli [1,4,5,8,9,10,11,12,14]

GOAT'S CHEESE BON BONS

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] [8,11]

main courses

THAI RED CHICKEN CURRY

Steamed basmati rice [GF] [8,14]

Vegan option available | Add prawns [7] + €3 supplement

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

LEMON THYME CHICKEN SUPREME

Bacon mash, tender stem broccoli, leek & prosecco cream [GF] [4,8,10,12]

CHILEAN SEABASS

Lemon parmesan cream sauce, wilted spinach, creamy garlic mash [GF] [4,6,8,14] €5 supplement

10oz RIB EYE STEAK

Seasonal greens, peppercorn sauce or garlic butter, choice of mash or rustic fries [1,4,5,12] €8 supplement
Add garlic prawns [7] + €6 supplement

desserts

CARAMEL & PECAN BROWNIE

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

FERRERO ROCHER CHEESECAKE [1,2,3,4,5,8]

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

APPLE & CINNAMON CRUMBLE

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

- allergen keys -

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)