

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, 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 CURRY

Sweet potato, spinach & sugar snap peas, 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

LEMON THYME CHICKEN SUPREME

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

CHILEAN SEABASS

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

10oz RIB EYE STEAK

Seasonal greens, roast rosemary & garlic potatoes, peppercorn sauce or garlic butter [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 [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)