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## EARLY BIRD

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## STARTER

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### House Smoked Pancetta, Quinoa, Carrot & Celery Salad

Pickled Plum, Cashews, Sesame Pudding, Rice Crisps, Elderflower Vinaigrette

### Soup of the Day

Served with House Baked Sourdough & Fermented Butter

### Braised Beef Cheek

Raisin Chilli Chocolate Jam, Truffle Powder, Onion Horseradish Cream, Herb Salsa, Crispy Shallots

### Handmade Crab Tortellini

Leek Puree, Almond, Apple, Cucumber & Green Peppercorn Salsa

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## MAIN

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### Marinated Breast of Chicken

Red Pepper & Chickpea Harissa, Parmesan Sauce, Pickled Shimeji Mushrooms

### Five Valley Braised Pork Belly

Cinnamon Onion Puree, Thyme Jus, Poached Pear, Crackling, Orange Powder

### Hand Rolled Parsley & Wild Mushroom Ravioli

Smoked Potato Foam, Pecorino Cheese, Onion Powder

### Pan Seared Fillet of Hake

Grape Chardonnay Emulsion, Dill & Olive Oil Mash, Almond, Pickled Kohlrabi

*All main courses served with Seasonal Vegetable & Potatoes*

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## DESSERT

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### Raspberry Parfait

White Chocolate Fudge, Dehydrated Milk, Fresh Raspberries, Cinnamon Doughnut

### Nine Arches Ricotta Cheesecake

Poached Plum, Roasted White Chocolate

### Cheese

Bandon Vale Vintage Cheddar Cheese, Cooleeney Farm Camembert, Sourdough Crackers & Fruit Compote

### Selection of Icecream

*Early Bird Menu available Wednesday to Friday*

*5.30 - 7pm Sharp*

*Two Course €29 | Three Course €34*