

La Côte

EARLY BIRD MENU

2 Courses 32.95 or 3 Courses 39.95

Available Wednesday & Thursday All Night

Friday 5.30-6.30pm

To Start

Meadowfield Farm Goats Cheese Parfait, Beetroot Puree, Rocket Salad, Truffle Honey, Candied Walnuts, Olive Oil Tuile.

Duck Croquette, Fermented Red Cabbage, Cherry Reduction, Red wine Jus
Gravlax of Seatrout, Goatsbridge Trout Caviar, Orange Purée, Squid Ink Crisp.

Mains

Pan Roast Kilmore Hake, Bouillabaisse, Wilted Pak Choi, Sauce Rouille
Grilled Lemon Sole, Tartare Hollandish, Fennel Puree, Fennel Kimchie
Roast Chicken & Garlic, Red Wine Onions, Mushroom Cream, Pomme Mousseline
Vegetarian Special, Please ask your server.

All mains Served with side of Potato.

Dessert

Passionfruit Posset, Coconut Sorbet, Biscotti, Meringue Shards.
Caramelised Brambly Apple, Baked Crumble, Vanilla Ice Cream, Homemade Tartlet
70% Callebaut Chocolate & Praline Scented with Bailey's Mousse, Raspberry Foam,
Raspberry Sorbet

Sides

Hand Cut Chips, Seasonal Vegetable, Gratin Potato 4.00e

Our Fish is sourced daily from Kilmore Quay and supplied to us from Mylers Fish.
We use our local butcher Richie Doyle for our Pork Belly. Our Beef & Chicken is of Irish Origin, sourced from various farms Supplied by Sysco in partnership with ABP, All beef is fully traceable from farm to fork.

10% Service Charge for Parties of 6 or more.

Menu & prices subject to change.

Menu Subject to Change in Produce & Price.