

Early Bird Menu

served all evening Sunday to Thursday and until 6.30pm on Friday and Saturday Two courses €23 / Three courses €28

To start

Soup of the evening served with fresh bread

Potato dumplings,
peas, wild garlic, goats cheese, cured egg yolk.

Cockles and mussels
on sourdough toast, confit tomato, lobster mayo

To Follow

18 hour slow cooked pork belly, maple glaze, bacon and cabbage croquet, black pudding cigar, apple and cider compote

Smoked Haddock

poached in milk, colcannon mash, gubbeen sauce

Truffled pappardelle,

mascarpone, portobello mushroom, broad beans, wilted spinach, aged parmesan

Choice of Desserts