



Early Bird Autumn

Mon-Thu 5.30-7.30...Fri-Sun 5.30-7Pm

2Course 21.95 3 Course 24.95

To Start

Fresh Soup, Farmhouse Brown Wheaten Bread (*Gluten Free Bread Available*)

Herb Crumbed Button Mushrooms, Garlic Herb Cream Mayonnaise (W, E)

Beechwood Smoked Salmon Dill Cream Cheese, Vinaigrette Mixed Leaves (F, E, M)

Goats Cheese Tartlet, Red Onion, Butternut Squash, Dressed Leaf (M, E, W)

The Main Course

8oz Sirloin Steak Chargrilled, Brick Chips, Vine Tomato, Balsamic Glaze (**€5 Supplement**)

10oz Aged Fillet or 12oz Dry Aged on the Bone Rib Eye also Available(**€10 Supplement**)
(Choose Peppercorn, Garlic Butter or Mushroom Cream) (W, S, M, C)

Pan Fried Fresh Cod Fillet, Cream Shellfish Broth (F, Cr, M, S, Mo)

Pan Roasted Chicken Velvet, Cream Potato Quenelle & Asparagus (M)

Roasted Turkey & Ham, Herb Onion Stuffing, Rich Pan Gravy (S, W, M)

Red Malay Coconut Vegetable Curry, Steamed Basmati Rice (M, C)

Add Chicken(€3 Supplement)

(All Main Courses Accompanied with Vegetables and Potato) M

Sweet

Pavlova Triangle, Tropical Mango Coulis (M, E)

Cheesecake of the Day, Fresh Cream (M, W)

Chocolate Fudge Brownie, Strawberry Coulis, Honeycomb Ice Cream (M, E, W)

Traditional Apple Pie Warm, Fresh Cream, Vanilla Ice Cream (M,W, E)

Selection of Ice Cream (Strawberry, Chocolate, Vanilla), Wafer Basket (M,W, E)

**Allergan Key: M=Milk Product E=Egg S=Sulphite P=Peanuts C=Celery W=Contains Gluten F=Fish Cr=Crustacean Mo=Molluscs
Se=Sesame N=Nuts So=Soya Mu=Mustard Lu=Lupin**