

2 Course Menu €21.50

3 course Menu €26.50

*Add a Gls of Prosecco just €5*



Monday to Friday

3pm to 6pm

pre booking required

subject to availability

## Early Bird Menu

### Starters

#### **Chef's Soup Of The Day**

Served with brown soda bread (1,7,14)

#### **Local Goats Cheese Salad**

Pesto tossed rocket, roasted red peppers, toasted sunflower seeds (7)

#### **Tempura Tiger Prawns**

with lemon & tartare (2,3,4,9,14)

#### **Chicken & Mushroom Vol Au Vent**

Cooked in a white wine cream sauce(2,4,7,9,14)

### Main Course

#### **Tender Slow Roasted Feather Blade of Irish Angus Beef**

Served with saute onions & mushrooms, fries & peppercorn sauce (7,9,14)

#### **Roast Turkey Breast & Honey Baked Ham**

Sage stuffing, creamy mashed potato, seasonal vegetables with roast gravy (2,7,9,14)

#### **Chicken Fillet Burger**

Crispy bacon, white cheddar, taco mayo & fries (2,7,9)

#### **Fish & Chips**

Tempura cod fillet, mushy peas & tartar sauce (2,4,5,9,14)

#### **Coconut Vegetable Korma**

Served with steamed basmati rice and garlic flat bread (2,4,7,9,14)

### Desserts

**Apple & Cinnamon Crumble (2,4,7,10)**

**Baileys Cheesecake (2,4,7,13)**

**Warm Hazelnut Brownie (2,4,7,10)**

**FOOD ALLERGENS: 1 - Celery, 2 - Cereals, 3 - Crustaceans, 4 - Eggs, 5 – Fish, 6 – Lupin, 7 – Milk, 8 – Molluscs, 9 - Mustard, 10 – Nuts, 11 – Peanuts, 12 – Sesame Seeds, 13 – Soya, 14 – Sulphur Dioxide.**

**All our beef is 100% of Irish origin.**