

Early Bird 3 Courses

€41.95

Soup of the Day

Seafood chowder (g)

Chicken liver pate with Cumberland sauce and grilled sourdough bread (g)

Deep fried Brie with plum and port sauce, cucumber pickle and caramelised walnuts (g) (v)

Grilled fillet of Hake with risotto of the day

Confit Pork Belly with a honey and orange glaze, roast fennel, sweet potato puree and a cumin salsa verde

House smoked organic chicken Caesar salad with sourdough croutons, bacon lardons and six month aged Parmesan

8oz Irish Sirloin steak grilled over charcoal with sauteed mushrooms and onions, twice cooked in beef drippings hand cut chips and a choice of garlic butter, peppercorn or bearnaise sauce (supplement 5)

Aubergine Parmigiana with a soft herb and almond crumb (v) (g) (n)

Aubergine, tomato, spinach bake with a soft herb and almond crumb (vg) (g) (n)

Selection of home-made Man Friday Ice-Creams (n) (g)

Meringue nest with vanilla ice-cream, toasted almonds and hot raspberry sauce (n)

Apple crumble with vanilla ice-cream (g)

Sides 4.50; hand cut chips/ crispy potatoes with truffle mayonnaise and parmesan cheese/ mash potato/ organic green leaf side salad/ sauteed mushrooms/ sauteed onions/ risotto of the day/ pressed confit potato cake / steamed green vegetables

v = vegetarian vg = vegan g = contains gluten n = contains nuts