



**Early Bird 2 Courses 35 Euro**

Available 12-2pm & 5-6pm Wednesday to Saturday

This offer is available to groups of 5 people or less

**T O S T A R T**

**Tuna Taco**

Tuna Tartare, Pineapple Salsa, Carrot Slaw, Miso Mayo

**Torched & Cured Clare Island Organic Salmon, Cavistons Brown Bread**

Smoked Salmon Mousse, Old Fashioned Orange Gel, Organic Wicklow Leaves

**Confit Duck Leg Rillette**

Crispy Liver, Apricot Puree, Pickled Red Onion Salad

**Hollywood Goats Cheese Custard Tartlette**

Red Pepper Jam, Fig, Watercress, Aged Balsamic

**T O F O L L O W**

**Fillet of Wild Irish Cod**

Celeriac & Organic Bean Ratatouille, Squash Salsa, Fennel & Shiitake Mushroom Cream

**Potato & Celeriac Terrine**

Cashel Blue Cheese Bechamel, Charred Cabbage, Winter Truffle Salsa

**Braised Aged Short Rib of Beef**

Caramelised Onion Puree, Glazed Carrot, Organic Bean, Courgette & Red Onion Salad, Horseradish

**O N T H E S I D E**

**Hand-Cut Maris Piper Fries, Rosemary Sea Salt 5.5**

**Charred Tender stem Broccoli and Green beans, Leek Mayonnaise, Almond Flake 6.5**

**Cauliflower & Cheddar Gratin, Sourdough Crumb 6.5**

**Creamed Mash, Chives 6**

**Chargrilled Hispi Cabbage, Cashew Nut Satay Dressing 6.5**

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS. ALLERGENS MENU AVAILABLE UPON REQUEST.

PLEASE BE ADVISED THAT FISH + SHELLFISH ARE OPENLY HANDLED IN OUR KITCHEN.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 5 OR MORE.

ALL GRATUITIES GO DIRECTLY TO STAFF.