

RESTAURANT & BOUTIQUE HOTEL

EARLY BIRD MENU

TWO COURSE €32.50 - THREE COURSE €40.50 PER PERSON SUNDAY-THURSDAY 5.00PM -6.15PM, FRIDAY 5.00PM- 5.45PM

STARTER

SOUP (ALLERGENS PRINTED AT RECEPTION)
BREAD (N, G, MK)

WHIPPED FETA & BEETROOT

ARDSALLAGH GREEK STYLE CHEESE, PICKLED BEETROOT, ORANGE, POMEGRANATE, PECAN & WALNUT GRANOLA, LAVASH BREAD, HONEY, LEMON & THYME REDUCTION (MK, SP, G1, N3, N5)

TERRINE OF RABBIT, SPINACH & CLONAKILTY BLACK PUDDING BACON & PUY LENTILS, PARSNIP PURÉE, JUS

(G3, SP, MK, CY)

FISH CAKE

CREAMED LEEKS, POACHED EGG, LAMBS LETTUCE, SPRING ONION HOLLANDAISE (F, MK, G1, SP, S, E)

MAIN

SALMON

ORANGE & SESAME SEED CRUST, BOK CHOY, COCONUT & LIME VELOUTÉ, CARROT CHUTNEY (F, SS, SP)

RISOTTO

COURGETTE, LEMON, ROASTED GARLIC RISOTTO, WATERCRESS, BASIL OIL (MK, SP)

ROAST CHICKEN SUPREME

WARM CAESAR SALAD, BABY POTATOES, GARLIC CROUTONS, CRISPY BACON, PARMESAN (SP, MK, G1, G3)

SLOW BRAISED IRISH BEEF FEATHERBLADE

CELERIAC & HORSERADISH PURÉE, CALVO NERO, CARROT & TURNIP MASH, GRATIN, PEARL ONION JUS (MK, SP, CY)

DESSERT

LEMON MERINGUE ALASKA

GLUTEN FREE AVAILABLE ON REQUEST (G1, MK, E, SP)

PASSION FRUIT & WHITE CHOCOLATE CHEESECAKE

MANGO ICE CREAM, PASSION FRUIT & MANGO COULIS (G1, G2, E, SP, MK)

ZUNI SELECTION OF ICE CREAM

GLUTEN FREE ON REQUEST (MK, G, SP, E, N)

EXTRAS:

HOUSE FRIES 5 (G1, SS) GREEN VEGETABLES 5 (MK) SIDE SALAD 5 (SP)

MASHED POTATO 5 (MK)

CONTAINS ALLERGEN:

Gluten = G (1-Wheat, 2-Oats, 3- Barley, 4-Rye)

Nuts = N (1-Almonds, 2-Hazelnuts, 3-Walnuts, 4-Cashew, 5-Pecan, 6-Brazil, 7-Pistachio, 8-Macadamia)

Crustaceans = C Eggs = E Fish = F Mollusks = M Soybeans = S Mustard = MD
Sulphites = SP Peanuts = P Lupin = L Milk = MK Celery = CY Sesame Seeds = SS

FOR YOUR CONVENIENCE A DISCRETIONARY GRATUITYOF 12.5% WILL BE ADDED TO YOUR BILL FOR PARTIES OF 8 OR MORE