





THE EARLY BIRD 15/09/25

Changes every 2 weeks
12pm-7pm Monday-Friday
Two Course - Mains with Starter €24.95
Add Dessert €5

··· STARTERS

Soup du Jour

A comforting bowl of today's Homemade Soup, crafted with fresh, seasonal ingredients, served with Brown Bread & Butter. (1,7,9)

Fantail of Honeydew Melon

Served with seasonal berries and a passion fruit syrup

Golden Fried Garlic Mushrooms

Crispy Golden Garlic mushrooms sat on a bed of Dressed Tossed salad, finished with a garlic aoli (1,3,7,10)

· · MAIN COURSE · · ·

Traditional Beef and Guinness Caserole

Tender beef pieces braised with traditional root vegtables in a rich inhanced beef stock, served on creamy mash potato. (1,6,7,9,12)

Oven baked Breast of Chicken

Breast of chicken wrapped in parma ham laid on roast sweet potato mash, buttered green beans finished with a rich provencal sauce (7,9,12)

Grilled fillet of John Dory

Served sat on crisp cajun fried potatoe, buttered broccoli, completed with a tomato pineapple and black olive salasa.(1,4,7)

DESSERT

Please ask your server for the Dessert of

the day

(1,3,6,7)

ALLERGENS 1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy, 7-Dairy, 8-Nuts, 9-Celery, 10-Mustard, 11- Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14-Molluscs .

All Meat is Guaranteed Irish and we use Locally Sourced Ingredients.

V = Vegetarian VG = Vegan