

Early Bird Menu
5.30pm to 6.45pm

Start with a glass of Champagne 25 euro

Starter

Salad du Jour

A fresh, seasonal salad prepared daily with market vegetable.

Crab and Mussel Velouté

A silky, delicately seasoned seafood velouté enriched with sweet crab and tender mussels, finished with a touch of cream.

Marinated Squid served with a seaweed salad, dressed with Soy, wasabi and lime

All starters are served with fresh, homemade bread

Main Course

Pan Fried Kilmore Hake

Served with a Lemon and parsley butter

Pan Fried Kilmore Plaice

Served with a rich beurre blanc

Chicken Diavola

Bucatini, charred peppers, and white wine cream

Dish of the Day

Please ask your server

All main courses are served with potatoes and a selection of seasonal vegetables

Dessert

Baileys' over Ice-cream

Tiramisu

Caramelised Bulmer's Apple Crumble

Dessert of the Day

1 course: 28euro 2 courses: 38.50 3 courses: 44.50

