

DINNER MENU 2018

EARLY BIRD MENU Sunday to Thursday 5pm to 7pm & Friday 5pm to 6pm

(E) 2COURSES €20 / 3COURSES €24 (*excluding supplement) [E = Early bird options]

Starters

Baked Portobello Mushrooms w/ ricotta & pesto (E)	9.5
Cider Mussels w/ Garlic & Thyme Loaf (E)	10
Cauliflower Soup w/ spiced chickpea & Moroccan flat bread (E)	8
Roasted Pear w/ flaked Goats cheese w/ apple, chestnut & beets (E)	9.5
Buffalo Wings w/ Celery & blue Cheese (E)	8
Gubeen, Chorizo & Prawn Risotto	12

Mains

Cornfed Piri Piri chicken w/ Portuguese style potatoes, chilli & coriander mayo (E)	22
Fillet of Cod w/ tempura batter, potato wedges, garden peas & tartar sauce (E)	23
Iberian chargrilled Vegetable w/ Polenta, feta, basil, tomato & olive oil (V) (E)	16
8oz Rib Eye Steak w/ Mustard mash, grilled carrot & watercress (E+*€5)	24
Chargrilled Beef Burger w/ Baby Gem, Tomato, Monterey Jack Cheese & Fries (E)	18
Goan Prawn curry w/ Jasmine rice, coconut, chilli & coriander	24

Market Fish Special (Please see ask your server) P

Sides

Parmesan Fries – Seasonal Greens – Rocket Salad	4
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