



## Early Bird Menu

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Clonakilty Black Pudding Wrapped in Prosciutto  
Grilled Asparagus | Parmesan Cheese | Wild Garlic Oil

Seafood Chowder  
Hearty & Warming-Rich with Flavour  
Organic Salmon | Cod | Smoked Haddock

Connemara Rope Mussels  
Chilli | Shallots | Garlic | White Wine | Cream Sauce

Spinach and Ricotta Ravioli  
Tomato | Basil | Cream | Parmesan Cheese | Wild Rocket

Blue Cheese Salad  
Walnuts | Beans Sprouts | Peppers | Mixed Leaf Salad | Red Onion

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Howth Fish in Light Beer Batter  
Hand Cut Chips | Tartar Sauce | Pea Purée

Pan Fried Fillet of Fish  
Potato Puree | Wild Garlic Cream Sauce

Grilled Corn-fed Chicken Supreme  
Sweetcorn Salsa | Ceylon Spice Mango & Plum Chutney

Char Grilled Black Angus Sirloin Steak  
Hand Cut Chips | Herb Aioli | Grilled Tomato | Age Balsamic Reduction  
**€5.95 Supplement**

Linguini Pasta  
Wild Mushroom | Bacon | Onion | Cream | Parmesan Cheese

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Mango & Passionfruit Panna Cotta  
Old town Rhubarb Compote | Orange | Strawberries

Vanilla Crème Brûlée  
Baby Meringue | Mango Sorbet

Walnut Brownie  
Vanilla Ice Cream | Blueberries | White Chocolate Sauce

2 courses **incl. Regular Coffee or Tea €28**

3 courses **incl. Regular Coffee or Tea €33**

3 Courses **incl. Regular Coffee or Tea with Bottle of House Wine for 2 people €85**

Please note we will add a discretionary 10% Service Charge to parties of 6 or more.