

Early Bird Menu

Free Range Chicken Liver Pâté
Apple Chutney | Toasted Brioche | Mixed Leaf Salad

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 | Cod | Parmesan Cheese | Wild Rocket

Smoked Salmon Roulade
Philadelphia Cheese | Cappers | Guinness Bread | Mixed Leaf | Horseradish Cream

Howth Fish in Light Beer Batter
Crispy Chips | Tartar Sauce | Pea Puree

Pan Fried Fillet of Fish
Roast Celeriac | Pepper | Dulse | Balsamic Cream

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

Char Grilled Black Angus Sirloin Steak
Gratin Potato | Green Peppercorn Sauce | Roast Tomato **€5.95 Supplement**

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

Blood Orange Panna Cotta
Rhubarb Compote | Orange | Strawberries

Vanilla Creme 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.