

2 COURSE €30.00

Chef Anna Swiderska

3 COURSE €35.00

## EARLY BIRD

### Classic Irish Seafood Chowder

Seasonal Vegetables, Selection Of Irish Fish & Seafood, Brown Bread

### Buffalo Chicken Wings

Hot Lobster Pot Sauce with Lime and Chive, Orange Pepper Aioli

### Spring Irish Mussels & Chorizo Ragu

Chorizo, Fennel, Light Lemon Sauce, (Also available in main course portion, served with rosemary fries)

### Summer Salad

Quinoa, Blackberries, Beetroot, Green Broccoli, Lemon Oil, Salted Almonds, Baby Leaves

### Traditional Fish and Chips

Catch of the day with Unique Batter, Lemon Pepper, Hand Cut Chips, Lobster Tartar Sauce, Mint & Pea Puree

### Irish Beef Burger

Bacon, Cheddar Cheese, Baby Gem, Tomato, Crispy Onion, Truffle Mayonnaise, Parmesan and Truffle Fries

### Smoked Tofu

Succotash, Sweet Corn Puree, Pak Choi, Lemon Oil

### Corn-Fed Chicken Supreme

Braised Pak Choi, Grilled Peppers, Sweet Potato Puree, Sweet Potato Terrine, Soy Jus

### Pear Tart Tatin

Salted Carmel Ice Cream

### Dark Chocolate Brownie

Raspberry Mascarpone, Vanilla Ice Cream

### Ice Cream

Selection of Irish Ice Cream, Berries

We are sorry but we cannot do split bills 1 bill will be presented to the table and 1 payment will be taken. We will leave it up to you and your guests to sort it

All our fish is sourced from Meylers Fish Mongers, Wexford

All our Beef is 100% Irish

Discretionary Service charge of 10% will apply to all groups of 6 or more.