

Early Evening Menu

2 Course 32.50

3 Course 38.50

Monday - Sunday 12.00pm to 6pm

Appetisers

Seafood Chowder

Irish fish and shellfish, creamed broth

Scallops (€5 Supp)

Smoked bacon & Girolles fricassee, corn puree, scallop coral powder

Caesar Salad

Cos, parmesan, crisp bacon, Cajun chicken

Squid Tempura

Tempura-coated, flash fried, lemon, garlic mayo

Oyster Selection

4 rock oysters

Sourced from our coastal waters, choose your variety, or a mix, from our selection

With raspberry and shallot vinaigrette, lemon, Tabasco.

Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive sour cream, brown soda bread



Entrées

Sea Bass Fillet

Smoked bacon & gruyere gnocchi, pea fricassee, red vein sorrel

Moules Frites

West Cork mussels, white wine cream, Home cut chips

Fish Pie

Irish fish and shellfish, creamed vegetable broth, cheddar mash

Fish 'n' Chips

Beer battered haddock, minted pea purée, tartar sauce

10oz Sirloin Steak(€10 Supp)

Dry-aged in-house for 28 days, shallot mash, roast roots, mushrooms

Chicken Supreme

Parisienne potatoes, baby leek fricassee, tarragon cream, trumpets de mort

Roots Risotto **V**

Beets, parsnip, turnip, rainbow carrots, spiced butter, Crisp kale,

Gran Moravia cheese



Desserts

Panna Cotta **V**

Berry compote, tuile

Passion Ball

Passionfruit mousse encased in a chocolate ball

Dark Chocolate Brownie

Baileys Ice cream

Selection of Wexford Ice Cream **V**

Vanilla and Chocolate tuile

Tea & Coffee

Discretionary 12.5% service charge on parties of 6 or more