

# LUNCH & EARLY BIRD MENU

2 COURSE €39

3 COURSE €45

## TO START

### Wexford potato & Watercress Soup **V**

Wild garlic & pea pesto

### Rope Mussels

West Cork rope mussels  
A La Crème, white wine  
Garlic cream, flat leaf

### Scallops (€3 supp.)

Roast bell pepper purée, watercress  
pine nuts & dry aged pork lardons

### Seafood Chowder

Irish fish & shellfish, creamed broth

### Caesar Salad

Baby gem, Parmesan, crisp bacon  
Cajun chicken or shrimp

### Selection of 4 Oysters

Sourced from our coastal waters  
Served with raspberry Mignonette  
Lemon, Tabasco

### Howth Smoked Organic Salmon

Red onion, caper berries  
Chive crème fraîche  
Brown soda bread

## TO FOLLOW

### Salmon

Pan seared fillet  
Purple cauliflower, champ  
Chive Beurre Blanc, squid ink tuille

### Monkfish

Sugar pit bacon wrapped & roast fillet  
Wilted spinach  
Mussel, celeriac, apple & potato broth

### Fish 'n' Chips

Beer battered cod  
Minted pea purée, Tartar sauce

### 10oz Irish Rib Eye Steak (€10 supp.)

Peter Hannan's Salt Aged Beef  
Shallot mash and seasonal vegetables  
Marrow butter, peppercorn sauce or  
Garlic & herb butter

### Chicken Supreme

Parisienne potatoes  
Baby leek, rainbow carrots  
Tarragon cream

### Gnocchi **V**

Sprout & sage fricassée  
Braised Paris brown mushrooms  
Beetroot gel

## TO FINISH

### Cherry Clafoutis

Cocoa Atelier chocolate & chilli sauce, custard ice cream

### Lemon Tart

Lemon curd, meringue & raspberry sorbet

### Passion Fruit

Passion fruit mousse, bitter chocolate sauce, mango sorbet

### Selection of Wexford Ice Cream **V**

Vanilla and chocolate Tuile

### Irish Cheese Board (€5 supp.)

Cranberry and hazelnut crackers  
Spiced apple chutney

*12.5% service charge on all parties of 6 or more  
All our beef is 100% Irish and fully traceable to source  
A full list of allergens available. Please ask your waiter*