

Lunch / Early Bird Menu

2 Course €39.00 3 Course €45.00

Appetisers

Seafood Chowder

Irish fish and shellfish, creamed broth

Scallops (€5 Supplement)

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

Caesar Salad

Cos lettuce, parmesan, crispy bacon, Cajun-spiced chicken

Shrimp Cakes

Brown shrimp cake, pickled daikon and wasabi mayo

Oyster Selection

4 rock oysters

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

Served with raspberry and shallot vinaigrette, lemon, Tabasco

Howth Smoked Organic Salmon

Red onion, crisp capers, chive crème fraîche, traditional brown soda bread



Entrées

Sea Bass

Pan seared fillet, mussel & coconut Thai curry cream
baby fennel, sweet potato, coriander oil

Moules Frites

West Cork mussels, white wine cream, string-cut chips

Fish Pie

Irish fish and shellfish, creamed vegetable broth, cheddar mash

Fish 'n' Chips

Beer-battered cod, minted pea purée, tartar sauce

10oz Rib Eye Steak (€10 Supplement)

Dry-aged in-house for 28 days, shallot mash, baby summer veg

Chicken Supreme

Parisienne potatoes, baby leek, tarragon cream,
rainbow carrots

Gnocchi V

Avocado pesto, young stem broccoli, sun-blushed tomatoes,
Spiced avocado gel



Desserts

Chocolate & Praline Pot

Layered chocolate praline, coconut & mascarpone oat crumble, cured strawberries

Lemon Tart

Lemon curd, meringue, raspberry sorbet

Passion Fruit

Passionfruit mousse, bitter chocolate sauce, Mango sorbet

Selection of Wexford Ice Cream V

Vanilla and Chocolate tuile

Tea & Coffee

Discretionary 12.5% service charge on parties of 6 or more

A full list of allergens contained in each dish is available at the back of our À La Carte Menu