



LUNCH & EARLY BIRD



Two Courses €42
Three Courses €47.50

APPETISERS

Watercress & Lovage Soup **V**

Chive pesto.

Rope Mussels

West Cork mussels, A La Crème.
White wine, garlic, cream, flat leaf.

Seafood Chowder

Irish fish and shellfish, creamed broth.

Scallops (€3 supp.)

Cauliflower puree, smoked black pudding,
Crisp pancetta

Caesar Salad

Cos, Parmesan, crisp bacon, Cajun chicken.

Selection of 4 Oysters

Sourced from our coastal waters, served with
raspberry and shallot mignonette, lemon, Tabasco.

Howth Smoked Organic Salmon

Red onion, crisp capers, chive crème fraîche,
Brown soda bread.

ENTRÉES

Sea Bass

Pan seared fillet, purple potato, cauliflower puree,
Oyster tempura.

Fish 'n' Chips

Beer battered cod minted pea purée, Tartar sauce.

Fish Pie

Irish fish & shellfish, creamed vegetable broth, Cheddar
mash.

Monkfish

Roast fillet, chorizo & fine herb risotto arancini,
Charred asparagus, caper beurre blanc.

Chicken Supreme

Parisienne potatoes, baby leek, Rainbow carrots,
Tarragon cream.

10oz Irish Rib Eye Steak (€12.50 supp.)

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

Risotto **V**

Fine herb & Italian cheese arborio, sautéed kale.
Wild mushrooms, beetroot gel.

DESSERTS

Guinness Cake

White chocolate & coffee ganache, Guinness sponge
Cacao nibs, toasted almonds, Guinness reduction

Key Lime Tart

Lime curd, Chantilly cream Pistachio ice cream, lime gel

Selection of Wexford Ice Cream **V**

Irish Cheese Board (€7 supp.)

Cranberry and hazelnut crackers, Irish black apple butter

SIDE DISHES **V**

€7.50



Baby Caesar salad
Tenderstem broccoli
Sweet potato fries

Irish baby potatoes in herb butter
Shallot mash & seasonal vegetables
Fries