

# EARLY BIRD MENU

2-COURSE €30 | 3-COURSE €35

*Available Wednesday-Saturday 5-6pm*

## STARTERS

Smoked St Tola Goats Cheese Pannacotta with Pear, Fennel and Jerusalem Artichoke

Pan Seared Scallops with Chicken Jus, Cauliflower and Burnt Lime Foam

Beef Shortrib Ragu with Cavatelli, Pecorino and Wild Mushroom

## MAINS

Wicklow Venison Loin with Humble Pie, Celeriac, Cavolo Nero and Sauce Grand Veneur

Killmore Quay Cod with Peas Ala Francaise and Beurre Blanc

Potato, Caramelised Onion and Brie Pithivier with Celeriac, Chive and Veg Jus

Dry Aged Fillet with Pommes Frites, House Salad and Peppercorn Sauce **(+€10)**

## SIDES

House Mash with Caramelised Onion and Chives 6

Grilled Tenderstem Broccoli with Black Garlic, Citrus Ponzu and Crispy Shallot 6

Triple Cooked Chips with Smoked Garlic and Onion Aioli 6

Roasted Baby Carrots with Harissa Honey and Smoked Almonds 6

Triple Cooked Skinny Fries with Truffle Aioli and Parmesan 8.5

## DESSERT

Chocolate Dome with Pistachio Sablés, Pistachio Lime Ice Cream and Raspberry Gel

Jelly and Ice Cream with Rhubarb, Blood Orange and Burnt Vanilla

Irish Cheese Selection with Quince, Truffle Honey and Rye Crackers **(+€5)**

NEIGHBOURHOOD

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER