



Early Bird Menu

Monday - Thursday

4pm-6pm

2 Courses £29

3 Courses £36

STARTERS

Something Soup 1,2,4,7

Freshly Made Wheaten Bread - Connacht Butter

Caesar Salad 2,4,5,9,14

Grants Smoked Streaky Bacon - Baby Gem
Parmesan - Croutons - Caesar Dressing

Shredded Chicken 2,14

Kimchi Slaw - Sweet Chili - Mango - Spring
Onion - Chili

Fishcake 2,4,5,9,14

Smoked Cod - Caper - Gherkin - Dill - Lemon -
Mayonnaise

MAINS

Beef 1,7,14

Coyagh Farm Braised Beef Cheek - Chestnut
Mushroom - Roast Onion - Smoked Pancetta
Anise Confit Carrot - Champ Potato - Red Wine
Thyme Jus

Chicken 1,7,14

Glin Valley Chicken Supreme - Asparagus - Pea -
Crisp Potato - Wild Garlic Veloute

Fish & Chips 2,5,7,9,14

Ale Battered Greencastle Haddock - Minted Peas
Tartar Sauce - Lemon - Beef Fat Triple Cooked
Chips

Pappardelle 2,14

Courgette - Roast Pepper - Artichoke - Basil -
Tomato Marinara

SIDES - £4.50

Seasonal Roast Veg 1,7,9 **Creamed Potato** 7,14 **Champ Potato** 7,14 **Pickled Onion Rings** 2,9,14
Mixed Salad 9,14 **Beef Fat Chunky Chips** 14 **French Fries**

DESSERTS

Sticky Toffee Pudding 2,4,7,10

Toffee Sauce - Toasted Almonds - Muine Glas Yellowman Ice Cream

Cheesecake 2,4,7

Mango & Passionfruit - Vanilla Tuille - Muine Glas Coconut Ice Cream

Chocolate 2,4,7,10

Dark Chocolate Delice - Feuilletine - Coco Tuille - The Ebrington Praline Ice Cream

Lemon Curd Tart 2,4,7

Meringue - Raspberry - Raspberry Sorbet

All items are subject to availability. Some foods may contain nuts or nut oils.

Items can be modified to become Vegan

Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Mollusks,
(9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide.

