



2 Courses £30 | 3 Courses £38

Mon - Thurs | 4pm-6pm

EARLY BIRD MENU

Head Chef Leigh Thurston and his culinary team are delighted to present you with their menu, designed exclusively using seasonal, locally sourced and traceable ingredients.

— • Leigh Thurston • —
HEAD CHEF

— • **STARTERS** • —

Something Soup

Freshly Made Wheaten Bread & Connacht Butter

1,2,4,7

Parfait

Wild Mushroom Parfait - Armagh Apple Chutney - Pickled Shallot - Hazelnut - Toasted Brioche

2,4,7,9,10,13,14

Shredded Chicken

Kimchi Slaw - Sweet Chilli - Mango - Spring Onion - Chilli

2,7,9

Caesar Salad

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

2,4,5,9,14

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.



• MAINS •

Daube of Beef

Coyagh Farm Braised Beef Cheek - Chestnut
Mushroom - Roast Onion - Smoked Pancetta
Bone Marrow Crumb - Champ Potato - Thyme & Red Wine Jus
1,7,14

Chicken

Rockvale Chicken - Creamed Potato - Asparagus - Chive Veloute
1,7,14

Fish And Chips

Beer Battered Greencastle Haddock - Minted Peas - Tartar Sauce
Lemon Triple Cooked Chips
2,5,7,9,14

Papperdelle (Vegetarian)

Courgette - Roast Pepper - Artichoke - Basil - Marinara Sauce
2,14

• DESSERTS •

Sticky Toffee Pudding

Toffee Sauce - Toasted Almonds - Muine Glas Yellowman Ice Cream
2,4,7,10

Chocolate

Triple Chocolaté Mousse Cake - Feuilletine - Chocolaté Tuile
Praline Ice Cream
2,4,7

Cheesecake

Preserved Raspberry - White Chocolate - Oat Crumb - Muine Raspberry Sorbet
2,4,7

• SIDES – £5 EACH •

Seasonal Roast Vegetables 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**

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