



Early Bird Menu Available 17:00–19:45

To Start

Chef's Soup on the day

Please See Your Server

+ *Wheat Milk* +

The Waldorf

pickled apple, toasted walnuts, chargrilled baby potatoes & celery with a citrus vegan mayo dressing

+ *Wheat Sulphites* +

The Royal Smokies

succulent smoked & white fish, in a creamy veloute topped with breadcrumbs & carraigaline smoked cheese

+ *Fish Nuts Sulphites Celery Mustard Wheat* +

Pork Pinchos

black pudding & pulled pork, pickled apple binded together in panko breadcrumbs with dressed leaves & smoked lime mayo

+ *Sulphites Eggs Wheat Soya Mustard* +

Main Selection

Pan Roasted Corn Fed Chicken Supreme

potato gratin, asparagus with a mushroom madeira jus

+ *Milk Mustard Sulphites Wheat* +

8oz Sirloin Steak

grilled portobello, crisp onion rings, fries & garlic butter or peppercorn sauce

(€6.00 supplement)

+ *Dairy Wheat Soya* +

Baked Brie & Beetroot Tart

with basil oil, candied walnuts & dressed leaves

+ *Wheat Milk Nuts Mustard* +

Pan Seared Salmon

potato gratin ,grilled asparagus & a fennel cream sauce

+ *Milk Sulphites Fish* +

Something Sweet

Please see your server for desserts

3 Courses for €25.00