

3 COURSE EARLY BIRD MENU

Available Daily 5pm - 7pm



TO START

Chefs Soup of the Day

Served with soda bread

+ WHEAT DAIRY CELERY SULPHITES +

Valentia Harbour Seafood Chowder

Mixed smoked fish and white fish with vegetables in a velouté sauce served with soda bread

+ FISH WHEAT DAIRY CELERY SULPHITES +

Goats Cheese Bruschetta with Red Currant Jelly

Topped with onion chutney & served with fresh mixed salad

+ WHEAT DAIRY MUSTARD +

Smokey BBQ Chicken Wings

Served with BBQ sauce and side salad

+ WHEAT SUPHITES CELERY +

MAINS

Chicken Thai Yellow Curry

Chicken, mixed vegetables & pineapple chunks in a mild yellow thai curry sauce, served with boiled basmati rice.

+ WHEAT SULPHITES +

The Royal Wild Fish & Chips

In crispy homemade beer batter, served with homemade potato wedges, mushy peas & tartar sauce

+ WHEAT FISH MILK SULPHITES +

Beef Burger with Bacon & Cheese

Hereford Irish ground beef patty in a toasted brioche bun - dressed with marie rose sauce, lettuce, tomato, onions, melted cheddar cheese & bacon. Served with homemade potato wedges, homemade onion rings & relish

+ WHEAT DAIRY MUSTARD SULPHITES +

Pan Seared Salmon Supreme

Served with potato gratin, seasonal vegetables & creamy lemon butter sauce.

+ FISH DAIRY SULPHITES +

SOMETHING SWEET

Please Ask Your Server for Today's Selection of Desserts