

**3 COURSE EARLY BIRD MENU
(SERVED FROM 17:00 - 19:00)**



TO START

CHEFS SOUP OF THE DAY*

Served with homemade soda bread

~ Wheat Dairy Celery Sulphites ~

ROYAL SEAFOOD CHOWDER*

White & smoked fish, farmhouse soda & crusty rye bread

~ Milk Fish Wheat ~

GOATS CHEESE BRUSCHETTA

Topped with onion chutney and served with fresh mixed salad & house dressing

~ Wheat Milk Mustard ~

MILDY SPICED BBQ CHICKEN WINGS

Served in house dressing with fresh mixed salad

~ Mustard Sulphites Wheat Eggs Dairy ~

MAINS

PAN SEARED SALMON SUPREME*

Served with potato gratin, asparagus, buttered broccoli and carrots with a creamy lemon butter sauce

~ Dairy Fish Sulphites ~

CORN FED PIRI PIRI CHICKEN SUPREME*

Served with chips, mixed side salad and piri-piri sauce

~ Wheat Sulphites ~

BEEF BURGER WITH BACON & CHEESE*

Hereford Irish ground beef patty in a toasted brioche bun with thousand island sauce, lettuce, tomato, onions, melted cheddar cheese & bacon and homemade slaw

~ Wheat Dairy Sulphites ~

VEGETABLE THAI CURRY*

Thai vegetables in a mild coconut sauce, tumeric rice & a popodom

~ Allergens; Celery ~

SOMETHING SWEET

PLEASE ASK YOUR SERVER FOR TODAYS SELECTION OF DESSERTS

3 COURSES FOR €26

* Coeliac friendly options available - please ask your server!