

3 Course Early Bird Menu

TO START

Chefs Soup of the Day

Served with Soda Bread

~ Allergens; Wheat Dairy Celery Sulphites ~

Valentia Harbour Seafood Chowder

Mixed Smoked Fish and White Fish with Vegetables in a Cream Sauce. Served with Soda Bread

~ Allergens; Fish Wheat Dairy Celery Sulphites ~

Mini Vegetable Spring Rolls

served with sweet chili sauce

~ Allergens; Wheat Dairy Sulphites ~

Smokey BBQ Chicken Wings

Served with BBQ sauce and side salad

~ Allergens: Wheat Sulphites Mustard ~

MAINS

Pan Seared Salmon Supreme

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

~ ALLERGENS; Fish Dairy Sulphites ~

The Royal Wild Fish & Chips

In Crispy Homemade Beer Batter - Served with Chips, Mushy Peas & Tartar Sauce

~ Allergens; 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 Chips, Homemade Onion Rings & Relish

~ ALLERGENS; Wheat Dairy Mustard Sulphites ~

Vegetable Yellow Thai Curry

Mixed Vegetables & Pineapple Chunks in a Mild Yellow Thai Curry Sauce. Served with Boiled Basmati Rice. *Add Chicken €2.00 - Add Prawns €4.00

~ Allergens; Wheat Sulphites Fish Crustaceans ~

SOMETHING SWEET

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION OF DESSERTS

❧ 3 COURSES FOR €28 FROM 5-7.30pm DAILY ❧

MISSION STATEMENT: TO PROVIDE QUALITY AND VALUE 30 PACES FROM THE ATLANTIC