

3 COURSE EARLY BIRD MENU

Available Daily 5pm - 8.00pm €32

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* +

Goats Cheese Bruschetta with Red Currant Jelly

Topped with onion chutney & served with fresh mixed salad

+ ALLERGENS: *Wheat Milk Mustard* +

Smokey BBQ Chicken Wings (1,10,12)

Served with BBQ sauce and side salad

Mains

Chicken Thai Yellow Curry

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

+ Allergens: *Wheat Sulphites* +

The Royal Wild Fish & Chips

In crispy homemade beer batter, served with homemade potato wedges, 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 homemade potato wedges, homemade onion rings & relish

+ ALLERGENS: *Wheat Dairy Mustard Sulphites* +

Pan Seared Salmon Supreme

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

+ ALLERGENS; *Fish Dairy Sulphites* +

Something Sweet

Please Ask Your Server for Today's Selection of Desserts