

3 Course Early Bird Menu

TO START

Chefs Soup of the Day

Served with homemade soda bread

~ *Wheat Dairy Celery Sulphites* ~

Valentia Harbour Seafood Chowder

Salmon, white fish & smoked coley in a vegetable cream sauce served with homemade soda bread

~ *Allergens; Fish, Wheat Dairy Celery Sulphites* ~

Goats Cheese Bruschetta with Red Currant Jelly

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

~ *Allergens; Wheat Milk Mustard* ~

Mildly Spiced BBQ Chicken Wings

Homemade BBQ sauce served with fresh mixed salad

~ *Allergens; Wheat Sulphites Mustard* ~

MAINS

Pan Seared Salmon Supreme

Served with potato gratin steamed vegetables of the day & a creamy lemon butter sauce

~ *Allergens; Fish Dairy Sulphites* ~

Chicken Supreme

White wine, cream & tarragon sauce served with steamed vegetables of the day & gratin potato

~ *Allergens; Wheat Mustard 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 - served with chips & homemade slaw

~ *Allergens; Wheat Dairy Sulphites* ~

Vegetable Thai Curry

Mixed vegetables & pineapple chunks in a mild Thai curry sauce served with boiled basmati rice & poppadum

~ *Allergens; Wheat Sulphites Fish Eggs Crustaceans* ~

SOMETHING SWEET

**PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION OF
DESSERTS**

❧ 3 COURSES FOR €28 FROM 5-6.30pm DAILY ❧

MISSION STATEMENT: To provide quality and value 30 paces from the Atlantic