

Early Bird Menu

Tuesday to Thursday 6pm – 7:30pm

Starting 2nd of March

2-Course €35

starter

Celeriac & Truffle Soup (4, 10)
Hazelnut, Truffle & Chive Cream

Smoked Ham Hock Terrine (4,5,7, GF)
Apple Parisienne, Radish, Raisin Puree, Mustard Seeds

Beetroot & Gin Cured Salmon (4, 7, 10, 14)
Fennel Ceviche, Citrus Crème Fraiche, Grapefruit Gel

Feighcullen Chicken Liver Parfait (1, 3W, 4, 10, 11H, GFA)
Apple Chutney, Hazelnut, Brioche

Fried & Spiced Cauliflower Florets (1, 3W, 4, 7, GF)
Siracha Mayonnaise, Pickled Vegetables

main

Kildare Fillet Of Beef (4,5,10, 7, GF)

€14.00 Supplement PP

Garryhinch Exotic Portobello Mushroom, Tomato & Shallot Compote, Pont Neuf,
Pepper Sauce Or Café De Paris Butter

Corn Fed Chicken Supreme (4,5,7,10, GF)
Potato Rosti, Red Kuri Squash Puree, Charred Tenderstem, Mustard & Tarragon Velouté

Braised Short Rib Of Beef (4,5,7,10, GF)
Beef Fat Potato Fondant, Celeriac Remoulade, Roast Baby Carrot, Red Wine Jus

Pan Fried Fillet of Cod (1, 2, 3W, 4, 10, 14)
Potato Gnocchi, Leek, Spinach, Clam Beurre Blanc

Potato Gnocchi (1, 3W ,4, 5, 10)
Grilled Courgette, Ardsallagh Goats Cheese, Roast Tomato & Basil Sauce

sides All Sides €6

Truffle & Parmesan Chips (3W, 10)

Creamy Mash Potato (10, G.F)

Tenderstem Broccoli, Hollandaise (1, 4, 10)

Harissa Carrots, Coriander Yoghurt (4, 5, 10)

1) Eggs, 2) Molluscs, 3) Gluten, 4) Sulphur Dioxide, 5) Celery, 6) Sesame Seeds, 7) Mustards, 8) Crustaceans, 9) Lupin, 10) Milk, 11) Nuts, 12) Soybeans, 13) Peanut, 14) Fish, A) Almonds, B) Barley, C) Cashew, GF) Gluten Free, H) Hazelnut O) Oat, R) Rye, VG) Vegan Friendly, V) Vegetarian, W) Wheat