

EARLY DINING MENU 3 COURSE 29.95

APPETIZER

HOMEMADE ROASTED BUTTERNUT SQUASH SOUP *GF

With toasted pumpkins and homemade brown bread

WEST CORK SMOKED SALMON *GF

Smoked salmon and a dill potato parcel, fennel, orange and rocket salad

CORNED BEEF CAKE

Pickled savoy cabbage, crispy bacon and horseradish mayonnaise

GOATS CHEESE AND BABY BEETROOT SALAD GF

Bluebell falls goats cheese, orange, toasted hazelnuts and rocket salad

ENTRÉE

8oz CHARGRILLED RIB-EYE STEAK *GF

With bacon, bone marrow stuffed mushrooms, roasted plum tomatoes, beer battered onion rings and a whiskey pepper sauce (5 Euro supplement)

ROASTED CHICKEN BREAST GF

With roasted carrots, parsnips and pancetta. wholegrain mustard mash and a roast chicken gravy

ROAST PORK BELLY *GF

With spring onion mash, roast butternut squash, shallots, winter kale and crispy Mc Carthy's black pudding

PAN FRIED HAKE *GF

Served with a crab and chive potato cake, wilted spinach, winter greens, crispy leeks and a fennel cream sauce

ROASTED BUTTERNUT SQUASH SALAD GF

Baby potatoes, cherry tomatoes, cucumber, red onion, herbs, toasted almonds and a citrus house dressing.

DESSERT

WARM BREAD AND BUTTER PUDDING

With whiskey soaked raisins, Jameson anglaise and a salted caramel ice cream

WARM CHOCOLATE BROWNIE *GF

With brown bread ice cream, toasted hazelnuts and a caramel sauce

APPLE CRUMBLE

Served with anglaise and vanilla ice cream

SELECTION OF LOCAL ARTISAN CHEESE *GF

Homemade red onion relish, apple jelly and crackers

GF Gluten free *GF Can be Gluten free