



Early Bird Menu

Starters

roast baby beet & St Tola goat's cheese salad (c)
mustard leaves, strawberry & pistachio

duck liver parfait (c)
apple & fennel compote, brioche

Burren Smokehouse organic Irish salmon (c)
celeriac remoulade, homemade Guinness bread

soup of the day (c)
homemade Guinness bread or gluten free bread

Mains

28 day dry aged Boyne Valley sirloin (gf)
hand cut chips, green beans, sauté onion & peppercorn sauce
(€6 supplement)

fish of the day
seasonal garnish

tender asparagus & roast violet artichoke (v)(gf)
chestnut mushrooms, mint chimichurri

wild Aughrim partridge (gf)
truffle linguine, ribbon courgette

braised beef cheek (gf)
vegetable tagine, butter beans

Desserts

fresh apricot crumble
vanilla milk, muscovado ice cream

peanut butter & chocolate mousse (gf)
lime gelato

selection of ice-creams & sorbet (gf)
"from the Natural ice cream company"

2 courses 22.95
3 courses 27.95
tea/coffee from 2.70



(gf) Gluten Free (c) Adaptable for Coeliacs (v) Vegetarian.

Since 1999 we have sourced our organic beef & pork from our family's farm, Hugh & Isobel Robson, in the Burren Co. Clare. Our 'Craggy Island' (of Father Ted fame) organic lamb come from our neighbours, Cheril & Patrick McCormac. Our non-organic beef comes from fifth generation farmer Danny Coogan in Trim, Co.Meath and both beef herds are Angus Cross. We hand select and then dry-age our beef for 28 days. We have always used fresh Irish chicken and sustainable Irish fish and our seasonal Irish fruit and veg is grown 'less than an hour up the road' in north Co. Dublin. Our pastry chefs make and bake everything in house. They do this each and every day so you get the very freshest of desserts.

On parties of six or more a 12.5% gratuity will be applied, which goes directly to all our staff.