

Sage Early Bird Menu

Served Sunday- Friday 5.30pm-6.30pm

Saturday and Bank Holiday Sunday 5.30pm -6.15pm (strictly orders in)

Please note tables will be needed back for 8.00pm

Starters

Soup of the Day (Allergens 1,3)

(Herb Croutons, White Truffle Oil)

St. Tola Organic Goats Cheese Banitsa (Allergens 1,3,7,8)

(Filo Pastry, Yogurt, Caramelised Pear)

Calamari Piquant (Allergens 1,4,7,8)

(Caper, Black Olive and Anchovy Mayonnaise)

Joe Kelly's Organic Green Leaf Salad (Allergens 1,7,8,10)

(Pine Nuts, Pumpkin Seeds, Halloumi and Feta Cheese, Quinoa, Roast Plum)

House Made Hummus, Sweet Red Pepper Cutney (Allergens 1,7)

(Brioche, Pickled Cucumber)

Skeaghanore Duck Liver Pate (Allergens 1,3,6,11)

(Cranberry, Pain D'Epice)

Kate's Killary Fjord Mussels (Allergens 4)

(Spicy Coconut, Green Curry and Pineapple Broth, Coriander)

Main Courses

Award Winning Andarl Slow Roast Pork Belly (Allergens 7,9)

(Vanilla, Apple and Date Compote)

Friendly Farmer Free Range Chicken (Allergens 3,7)

(Marinated in Yogurt, Ginger and Lemongrass, Stuffed with Mozzarella, Sundried Tomato and Parma Ham, Calvados Wild Mushroom Sauce)

8 Hours Slow Cooked Beef Cheek (Allergens 7,9)

(Sweet Dauphinoise Potatoes, Celeriac Pure, Beetroot Gel)

Mayo Lamb Steak (Allergens 7,9)

(Red Pepper Relish, Butternut Squash and Shitake Mushroom Ragout)

Sean O' Grady's Fresh Fish of the Day (Allergens 1,3,7,12)

(White Wine)

Hand Cut Duck Egg Fettuccine (Allergens 1,2,3,4,7)

(Gerry Hasset's Smoked Salmon, Garlic, Cognac, Tomato Cream)

Sun Dried Tomato, Ricotta, Blue Cheese and Spinach Tart (Allergens 1,3,7)

(Organic Leaves)

Aubergine Parmigiana (Allergens 1,3,7)

(Mozzarella, Basil, Tomato Sauce, 24 Months Parmigiano Reggiano)

Marinated Vegetarian Spring Rolls (Allergens 1,3,6,11)

(Organic Salad Leaves, Plum Puree, Grape Coulis)

All Mains Served with Potatoes and Vegetables or Side Salad

Extra Side Orders €3.50

Any 2 Courses (starter +main or main +dessert) €22 or 3 Courses €25.50