

INISH FUSION EARLY BIRD MENU

Starters €4

Soup of the day (1,3) served with homemade bread (7,8,9)

Slow cooked Chili Beef Nachos served with sour cream and guacamole
(1,2,8)

Duck Springs Rolls served with Hoisin sauce (1,2,3,10,11,13)

Egg Mayonnaise with a crisp garden salad (5,13)

Potato Skins with smoked bacon, salsa and cheese (2,3,5,8)

Main Course €12

Caprice Chicken (1,2,5,7,8,9)

Escalope of chicken, caramelized tomatoes, basil and pesto, topped with mozzarella cheese

Chicken Tenders (1,2,3,7,8,9)

Lightly breaded chicken goujons served with honey and mustard aioli

8oz Homemade Steak Burger (1,5,7,8,13)

House Beef Patty topped with smoked bacon, Dubliner Cheese, crispy onion rings, slaw, relish and salad garnish

Peri-Peri Chicken (2,8,10)

Escalope of chicken cooked in BBQ peri-peri spices and topped with BBQ, bacon and cheese

Breaded Fish Goujons (1,7,8,13)

Lightly breaded Fish of the Day served with mixed leaves and homemade tartar sauce

Caramelized Red Onion, Beetroot Goats Cheese salad (3,5,7,9,10,13)

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Steak Ciabatta (1,2,7,8,13) €4 supplement

6oz Sirloin Steak cooked to your liking served on a crispy ciabatta with caramelized red onion gravy

Bull and Hen (1,2,5,7,8)

Tender strips of chicken and steak cooked in a rich pepper sauce topped with crispy onion rings

Garlic and Tomato Vegetable Tagliatelle (1,3,5,13)

Spicy Pork Schnitzel (8,13)

Pork tenderloin cooked in our chefs' secret spices, pan fried and served on a bed of champ and onion gravy

Garlic Chicken and Chorizo pasta (1,3,13)

Strips of chicken cooked with a garlic chorizo sausage and served with creamy sauce

All above served with choice of one side order of chips, garlicks or side salad

Desserts €4

Dessert menu available on request

- ✓ **MAIN COURSE ONLY €12**
- ✓ **TWO COURSES €16**
- ✓ **THREE COURSES €19**