

Lunch & Early Bird Menu

Seafood Chowder

Organic Salmon | Cod | Smoked Haddock | Sweetcorn

Dill Cured Organic Salmon

West Coast Crab Meat | Herb Yoghurt | Radish **(€4.95 supplement)**

Roaring Bay Mussels Marinere style

Sri Lankan Style Coconut Curry | Coriander

Heirloom Tomato and Black Olive Gnocchi

Pesto | Pine Nuts

Duck Liver “Pâté Maison”

Toasted Brioche | Fig Chutney | Salad Leaves

Fish & Chips

Light Beer Batter | Triple Cooked Chips | Tartare Sauce | Crushed Peas

Fish of the Day from the Pier

Scallion Mash | Buttered Leeks | Mussel Velouté

Parsley Risotto

Artichokes | Hazelnut Dressing

Braised Lamb Shoulder En Croute

Puff Pastry | Peas | Broad Beans | Asparagus | Mash | Lamb Jus

Grass Fed Hereford Sirloin of Beef **(€8.95 supplement / add Grilled Prawns €12.95)**

Triple Cooked Chips | Beer Battered Onion Rings | Pepper Sauce

Sour Cherry, Pistachio & Chocolate Brownie

Chocolate Sauce | Pistachio Crumble | Mascarpone Ice Cream

Mascarpone Lemon Cheesecake

Fresh Berries

2 courses incl. Regular Coffee or Tea €33

3 courses incl. Regular Coffee or Tea €38

Please note we will add a discretionary 10% Service Charge for parties of 6 or more.

Beef served in our restaurant originates in Ireland.

Please inform us if you have a known food allergy or dietary requirement.

Allergen information is available in a booklet at the front of the restaurant.