



## EARLY BIRD

**2 course 31.5 / 3 course 39**

*Sun - Thurs 5pm - 6.30pm / Fri, Sat & Bank hol Sun 5pm - 6pm*

**Seasonal Soup Du Jour**, house made grains & treacle brown bread

**Homemade Armagnac Chicken Liver Parfait**, house baked brioche, Mooncoin

*Beetroot & horseradish relish, raspberry mousse*

**Spring Ricotta Salad**, ricotta, peaches, mixed baby leaves, cherry tomatoes, roast

*candy beetroot, toasted almonds, basil vinaigrette*

**Coquille St Jacques Classic (8 Euro Supplement)**, West Cork scallops

*& prawns, white wine & Gruyère sauce, parmesan mash gratin*

**Golden Fried Fresh Calamari**, marinated in garlic & chilli,

*with river field leaves, sweet chilli & mango aioli*

**Fillet Of Fresh Coastal Hake**, lemongrass velouté, roasted new baby potatoes,

*shallots, chorizo, fried squid, peas & tenderstem broccoli*

**Filet De Porc Mariné**, pan fried pork fillet marinated in sweet paprika & fennel,

*rainbow carrots, savoury celeriac fondant, sherry brandy jus*

**Ratatouille Provençale**, aromatic ratatouille, marinara sauce, miso glazed

*aubergine, potato terrine, herb oil*

**10oz Hereford Striploin Steak (9 Euro Supplement)**, char grilled, sautéed chestnut

*mushrooms, caramelised onion purée, house cut fries, garlic and herb butter, five*

*peppercorn cognac cream or chimichurri sauce*

**Chicken Coq Au Vin**, tender chicken supreme slowly braised in red wine, bacon,

*mushroom & herbs, Paris mash*

**Vanilla Bean Classic Crème Brûlée**, raspberry & golden syrup biscuit

**Homemade Cheesecake**, seasonal produce (ask your server)

**Bramley Apple & Plum Crumble**, crème anglaise

**Seasonal Mousse**, (ask your server for today's special) coulis

**Blueberry Pavlova**, cream of blueberry, compote

allergen information available at service station