

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

Goat's Cheese Autumn Salad, warm goats cheese, quinoa, organic leaves, rainbow tomatoes, pink lady, pomegranate 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 sweet chilli & lime,

with river field leaves, sweet chilli & mango aioli

Fillet Of Fresh Coastal Hake, Bouillabaisse sauce, roasted baby potatoes, olives, chorizo, shrimp & West Cork black mussels, red seaweed caviar

Andarl Farm Pork, pan roasted fillet of organic pork, Provençal herbs stuffing, parma ham, Paris mash, braised white cabbage, wild mushroom marsala sauce

Harissa Roasted Butternut Squash, cauliflower and forest fruits, celery, pine kernels, marinated tofu, sauce Vierge

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 Supreme, French trimmed chicken supreme à la Moutarde, Duchess potato, pickled pattypan, toasted green beans, chicken bourguignon

Vanilla Bean Classic Crème Brûlée, raspberry & golden syrup biscuit

Homemade Cheesecake, seasonal produce (ask your server)

Bramley Apple & Forest Fruit Crumble, crème anglaise

Seasonal Panna Cotta, (ask your server for today's special) crushed blondie, glass tuile,

allergen information available at service station