

# EARLY BIRD MENU

2 Courses €23

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## STARTERS

### Homemade Soup of the day

Served with Brown Bread (1)

### Duck Liver Parfait

Port Jelly, Rye Toast with  
Fig and Orange Chutney (1,3,12)

### Crisp Fried Calamari

Mixed Leaf Salad with a Chorizo  
and Paprika Aioli (1,2,10)

### Warm Pigeon and Pancetta Salad

With a Black Balsamic, Olive Oil  
Dressing and Pine Nuts (8,12)

### Grilled Goats Cheese Salad

with Beetroot, Walnuts, Cashew Nuts  
and House Dressing (1,7,8)

## MAINS

### Linguine

Fresh Vegetables with Parmesan Cheese (7,12)

### Traditional Fish and Chips

With Fresh Homemade Tartar Sauce  
and Crushed Mint Peas (1,3,4,10,12)

### Slow Cooked Pork Belly

Boned and Rolled with Champ Mash  
and Red Wine Jus (7,9,12)

### Chicken Brasa

Marinated in Lime, Coriander, Chilli, Ginger,  
Garlic Cream Reduction, Mixed Greens with  
Garlic and Rosemary Cubes (13)

### 9 oz Sirloin Steak

With Onion Rings and Fries with Pepper  
or Garlic Sauce (1,3) - **€6 supplement**

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**Allergens:** 1 - Cereals containing Gluten | 2- Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6- Soybeans | 7 - Milk | 8 - Nuts  
9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur Dioxide and Sulphites | 13 - Lupin | 14 - Molluscs

**Meats from Doyle Meats 100% Irish. Fish from Ocean Marine, Monkstown.**