

# EARLY BIRD MENU

STARTERS

## **HONEYED GOATS CHEESE BRUSCHETTA**

pea butter, smoked olive oil

#### HOUSE CHICKEN WINGS

tossed in house glaze with celery salt mayo

#### LOBSTER SALAD

sweet roast cherry tomato, pomegranate seed, gold river leaf

#### **ASIAN DUCK KNUCKLES**

crispy hoisin duck, wasabi & sesame coating

#### **BLACK PUDDING ARANCINI**

beetroot & ginger coulis, sweet potato purée

#### CRAB LINGUINI

lemon oil, tomato tartare, micro greens

MAINS

#### CORN FED CHICKEN SUPREME

rocket mash, honey mustard jus

#### **GRILLED SEABASS**

spinach potato rosti, pea purée, tossed greens

#### **HOMEMADE PIZZA**

choose Margarita or Pepperoni

### 80Z IRISH SIRLOIN STEAK (+€5)

tossed greens, peppercorn sauce, house triple cooked chips

#### CHILLI ROAST DUCK FETTUCINE

Silver Hill duck, fresh chilli, light cream sauce

#### **ASIAN FRIED RICE**

wok tossed greens, organic red rice, wasabi & sesame, egg shreds

#### LEMON & LIME CHICKEN

roast sweet potato, exotic fruit salsa, rice

2 COURSES €20 / 3 COURSES €25

bars restaurants unique party rooms

DESSERTS

BANOFFEE PIE our way

# **DOUBLE CHOCOLATE BROWNIE**

STICKY TOFFEE PUDDING salted caramel

**HOUSE CHEESECAKE** 

SUMMER BERRY MERINGUE berry compôte

