



EARLY EVENING MENU

2 COURSE €35 | 3 COURSE €40

WEDNESDAY TO FRIDAY 5:00 PM TO 6:30 PM

Starter

Cured Clare Island salmon, coconut milk, jalapeno, lime

Macroom buffalo burrata salad, peaches, cucumber, almond (v)

Harrissa cauliflower steak, fritters, romesco sauce, chimichurri (v)

Main

Korean fried chicken, summer slaw, gochujang, sesame

Rigatoni, Nerano courgette, sundried tomato crumb v

Spaghetti, Dinish Island crab, prawns, daterini tomato, lemon, chilli

Sides

Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v) €6

Country organic farm confit carrots, whipped ricotta (v) €6

Tenderstem broccoli, potato garlic crumb (v) €6

Chips, conift garlic mayo (v) €5

Organic leaves, fennel, elderflower dressing (vg) €5

Dessert

Lottie's tiramisu

Selection of Scúp gelato/sorbets

Chocolate mousse, Bronte pistachio, Amarena cherry

