



EARLY EVENING MENU

2 COURSE €35 | 3 COURSE €40

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

Starter

Korean fried chicken, summer slaw, gochujang, sesame

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

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

Main

JJ Young chicken thighs, sweetcorn, salsa verde butter

Howth Harbour monkfish, San Marzano tomato sauce, Sicilian aubergine

Rigatoni, Nerano courgette, sundried tomato crumb (v)

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

