



# 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

St. Tola goat cheese, organic leaves, beetroot, fig, walnut (v)

Harissa cauliflower steak, fritters, romesco, chimichurri (v)

## Main

Korean fried chicken, winter slaw, gochujang, sesame

Rigatoni, Norma aubergine, San Marzano tomato sauce, salted ricotta (v)

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

## Sides

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

Tenderstem broccoli, potato garlic crumb 6

Country organic farm carrots, salsa verde (v) 6

Chips, confit garlic mayo (v) 5

Organic leaves, fennel, chardonnay dressing (vg) 5

## Dessert

Lottie's tiramisu

Selection of Scúp gelato/sorbets

Wild honey & buttermilk pannacotta, blackberry, hazelnut

