



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's 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

Organic marinated courgette, basil pangrattato (vg) €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

Chocolate mousse, Bronte pistachio, Amarena cherry

