



EARLY BIRD MENU
2 COURSES €36 • 3 COURSES €40

STARTERS

IRISH CIDER AND ONION SOUP,
CHEDDAR CHEESE CROUTON

BRAISED IRISH BEEF CROQUETTES,
CONFIT GARLIC & PARSLEY AIOLI

SMOKED MOZZARELLA & AUBERGINE RAVIOLI,
TOMATO FONDUE CRISPY SAGE, AGED PARMESAN

MAINS

ROAST CHICKEN SUPREME,
GRELOT ONIONS, PEAS, GIROLLES, CHICKEN JUS

FITZER'S SLOW COOKED IRISH
BEEF COTTAGE PIE

COURGETTE FLOWER AND STRACCIATELLA
RAVIOLI, BLACK OLIVES, PINE NUTS, HERBS
DE PROVENCE BUTTER SAUCE

STEAK FRITTES IRISH STRIPLOIN STEAK,
CONFIT ONION, WATERCRESS, BEARNAISE SAUCE
(€7 SUPPLEMENT)

DESSERT

SEASONAL CRUMBLE

OR

IRISH FARMHOUSE CHEESE,
QUINCE AND CRACKERS