

EARLY- BIRD MENU

2 COURSE | € 21.50

3 COURSE | € 25.50

(SERVICE CHARGE IS NOT APPLICABLE)

Monday to Thursday - all night (5.00pm – 10.00pm)

Friday & Saturday (5.00pm-7.00pm)

Sunday - all night (3.00pm - 9.00pm)

HOMEMADE SOUP OF THE DAY GF WF without crispy bread

Served with crispy bread.

WARM CLONALKILTY BLACK PUDDING SALAD

Served with Cashel blue cheese croutons.

GARLIC MUSHROOMS V

Deep-fried breaded mushrooms with a roasted garlic mayo.

SPICY FREE RANGE IRISH CHICKEN WINGS

Succulent chicken wings in our own tangy sweet chili sauce, Cashel blue cheese dip.

THAI FISH CAKES

Using Salmon, Cod and Prawns, Chilli jam and Lime mayonnaise.

GOATS CHEESE 3 WAYS

Spring roll with honey and pine nuts.

Chive and white truffle oil crustini

Red onion Marmalade and herb crust

POTATO SKINS V without Bacon

Stuffed with Knockanore smoked Irish cheese & bacon served with sour cream.

8 OZ SIRLOIN STEAK (Supplement € 4.50)

Served with onion rings and choice of potatoes. GF WF Pepper/Mushroom sauce or Garlic butter.

ZUCCHINI'S BURGER

10oz of our own prime steak mince served with crispy lettuce, white cheddar, sliced vine tomato, red onions & house dressing served with choice of potatoes.

THAI CHICKEN WITH GINGER & CHILLI

Tender chicken strips wok fried with peppers, spring onions, ginger & chilli with basmati rice. 50/50 Basmati rice & chips (Supplement € 1.00)

CRISPY BEEF SALAD (Supplement € 2.00) DF

Wok fried fillet of beef marinated in chilli and garlic, served with seasoned Mc Cormack's baby leaves, sun dried tomatoes, toasted pine nuts and balsamic dressing.

FISH 'N CHIPS

Fresh cod coated in beer batter, served with tartar sauce & mushy peas, served with choice of potatoes.

CHARGRILLED SUPREME OF IRISH CHICKEN WITH SMOKED PANCETTA GF WF

Served with a green beans, button mushrooms, celeriac puree and tarragon jus, choice of potatoes.

OVEN BAKED FILLET OF SALMON GF WF

Served with a light creamy prawn Bisque and vegetables Parisienne, choice of potatoes.

TAGLIATELLE WITH WILTED SPINACH V

In a white wine cream, toasted pine nuts & ricotta cheese

HONEY GLAZED PORK BELLY

Served with Clonakilty black pudding, bacon and cabbage stir fry, sweet potato puree.

APPLE CRUMBLE

with custard & ice cream.

PAVLOVA GF WF

with seasonal fruit and cream.

STICKY TOFFEE PUDDING

with butterscotch sauce & ice cream.

LEMON TARTE

with vanilla ice cream.

"SNICKERS" PEANUT BUTTER PARFAIT

With our HOMEMADE Belgian chocolate ice-cream, caramel and homemade honey comb.

Please inform your server if you have any specific dietary requirements.

Check daily specials for more Early Bird options.

Ask your waitress/waiter for more vegetarian options.