

# TWILIGHT EARLY BIRD MENU



## APPETISERS

Loch Garman Abú - Wexford rissole, north Wexford black Angus pulled beef, caramelised onion, purple & gold carrot puree & bearnaise sauce  
(contains 1-wheat,3,6,7,10,12,)

Tempura prawns, mango & pineapple salsa, miso & peanut pesto  
(contains 2,3,5-peanuts,6,10,12) GF Supplement €5

Meadowfield Farm goats cheese, spiced pear & caramelised walnut, crisp bread, wholegrain mustard & honey dressing  
(contains 1-wheat,7,8,10,12) GF+

Cream soup of the evening (contains 6,7,9) GF

## SIGNATURE DISHES

Roast Irish chicken supreme, green beans, polenta chips, truffle mayo, roast jus (contains 3,6,7,9,12) GF

Grilled Kilmore hake, spaghetti vegetables, citrus fruit butter sauce, crisp pancetta & kale  
(contains 4,6,7,12) GF

Grilled giant oyster, shiitake & portobello mushroom risotto, spinach & truffle oil (contains 6) GF

4 Hour, low & slow braised 10oz north Wexford black Angus featherblade steak Supplement €5

## SIDE DISHES

Fries €5 | Garlic butter fries €6 | Vegetables of the evening €5,  
Green beans & crispy onions €5 | Gorse farm organic leaf salad €5

## DESSERT

Baileys crème brulee, shortbread cookie,  
(contains 1-wheat,3,7,12) GF+

Caramelised rhubarb & ginger compote, biscuit & almond crumb, vanilla ice cream, orange foam  
(contains 1-wheat,8,7) (Can be adapted for a Vegan offering)

Crozier blue cheese, cherry syrup, caramelised walnuts, crackers & grapes  
(contains 1-wheat,7,8,9) Supplement €5

2 Courses €29 — 3 Courses €37

