



17.03.2025 - 22.03.2025  
**EARLY BIRD MENU**

**Mon 4pm - 8pm**  
**Tues 4pm - 9pm**  
**Wed to Sat 4pm - 6pm**

**Main Course 15.5**  
**Two Courses 19**  
**Three Courses 22.5**

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**TO START**

**Beef & Bone Marrow Nuggets**

Irish stout dipping sauce

**Smoked Salmon Terrine**

With horseradish & asparagus, toasted wholemeal bloomer

**Creamy Garlic Mushrooms (v)**

Garlic ciabatta, Irish cheese crumble topping

**Chicken Liver Parfait**

Spiced chutney, sourdough toast

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**MAINS**

**Briased Irish Beef Featherblade**

Colcannon mash, carrot puree, Guinness gravy

**Galway Garden Lasagne**

Rich tomato ragu

**Baked Cod Loin**

Smokey house beans, Parmesan crisp

**Mushroom, Leek & Sweet Potato Wellington**

Triple cooked chips

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**DESSERT**

**Warm Chocolate Cookie Dough (v)**

Biscoff sauce, vanilla ice cream

**Homemade Cheesecake (v)**

Bailey's Irish Cream chantilly

**Orange & Rhubarb Sundae (v)**

Orange ice cream, whipped cream, poached rhubarb, white chocolate crumb

**Early Bird Drinks Offers 4pm - 6pm**

Grolsch 4% Premium Pilsner **£1 OFF**  
Cornish Orchards Craft Cider **£1 OFF**  
House Wine Red, White, Rose by the glass **£1 OFF**

**Alternative vegetarian / vegan dishes also available**

