



## EARLY BIRD DINNER

### STARTERS

Classic French Onion Soup  
Gruyère Cheese Croûton

Home Made Chicken Liver Pâte  
Red Onion & Blackberry Relish, Gherkins, Crisp Bread

Rotisserie Chicken Croquettes  
Pulled Rotisserie Chicken, Bèchamel Reduction, Crisp Crumb, Home Made Lemon & Thyme Allioli

Ballycotton Crispy Calamari  
Tossed in Home Made Allioli, Sautéed Chorizo, Red Pepper Coulis, Mixed Leaves

Pickled Heirloom Beetroot Carpaccio v  
Ardsallagh Goats Cheese Foam, Candied Walnuts, Tarragon Oil, Watercress

### MAINS

West Cork Rotisserie Chicken  
24 Hour Brined, Potato Gratin, Garlic & Thyme Butter Braised Carrots & Leeks, Thyme Stuffing, Rotisserie Chicken Jus

Rotisserie Pork Belly Porchetta  
Stuffed with Sage & Garlic, Crisp Crackling, Kale Colcannon Potatoes, Braised Kale & Apple Compote, Sautéed Tender Stem Broccoli, Honey Mustard Jus

Rotisserie Pulled Chicken, Chorizo and Mushroom Pithivier  
Potato Mousseline, Seasonal Mixed Veg & Rich Rotisserie Jus

Slow Cooked Rotisserie Roasted Pork Ribs Full Rack  
Home Made BBQ Bourbon Sauce, Caesar Salad, French Fries

Ballycotton Pan Roasted Hake  
Butter Bean, Chorizo & Kale Broth, Shaved Asparagus, Fennel & Radish Salad, Potato Mousseline

Ballycotton Moules Frites  
Local Irish Mussels, Irish Cider, Bacon Lardons, Cream, Parsley, French Fries

Forest Mushroom Risotto v  
Shaved Asparagus & Fennel Salad, Mixed Forest Mushrooms, Parmesan, Truffle Oil

Rotisserie Chicken Caesar Salad  
Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home Made Caesar Dressing

### DESSERTS

Your Choice from Our Selection of Home Made Desserts

2 Course €20

3 Course €24.50

Monday – Thursday 5pm – 7pm

**Available in NOVEMBER ONLY**

