

Lunch & Early Bird Menu

Seafood Chowder

Organic Salmon | Cod | Smoked Haddock

Steamed Organic Mussels

Chorizo Sausage | Tomato | Chilli | Garlic

Avocado, Pink Grapefruit & Raw Fennel Salad

Black Olive Caramel | Avocado Oil

Chicken Liver Pâté

Grilled Sourdough | Rhubarb Chutney | Aqua Garden Seasonal Leaves

Fish & Chip's

Light Beer Batter | Triple Cooked Chips | Tartare Sauce | Crushed Peas

Catch of the Day

Char-Grilled Summer Vegetables | Lemon Caper Herb Butter Sauce

Rigatoni Pasta with Fresh Toonsbridge Ricotta

Broccolini | Asparagus | Broad Beans | Garden Peas | Citrus Mint Pangrattato

Chicken Breast

Ratatouille | Roast Garlic Aioli | Pistou | Crisp Rosemary Polenta

Grass Fed Hereford Sirloin of Beef (€6.95 supplement/ add Grilled Prawns €12.95)

Tagliata Style Salad | Crisp Potatoes | Cherry Tomatoes
Rocket Leaves | Parmesan | Aged Balsamic | Virgin Olive Oil

Classic Crème Brûlée

Fresh Raspberries

Warm Chocolate & Walnut Cake

Chocolate Sauce | Cookie Crumble | Mascarpone Ice Cream

2 courses incl. Regular Coffee or Tea €28

3 courses incl. Regular Coffee or Tea €33

Early Bird Special

3 Courses incl. Regular Coffee or Tea with Bottle of House Wine for 2 people €85

Please note we will add a discretionary 10% Service Charge to parties of 6 or more.

*Please inform us if you have a known food allergy or dietary requirement.
Allergen information is available in a booklet at the front of the restaurant.*