

PRIME 74

RESTAURANT

EARLY BIRD EVENING MENU

2 Courses €27 3 Courses €33

STARTERS

Ardsallagh Goats Cheese

Textures of Beetroot, Pain D'epices, Raspberry & Hazelnut Dressing (V)

Smoked Chicken Caesar Salad

Crispy Hens Egg, Croutons, Parmesan

Duncannon Smoked Salmon

Quail Egg, Radish, Orange, Pickled Cucumber, Dill (GF)

MAIN COURSES

28 Day Dry- Aged O'Malleys Hereford Rib-Eye Steak

Wild Mushroom, Roscoff Onion, Café De Paris, Triple Cooked Chips

Pan Roasted Cod

Carrot & Ginger Puree, Crispy Kale, Potato & Fennel Salad (GF)

Pan Roasted Corn Fed Chicken

Thyme Stuffing, Salt Baked Celeriac, Smoked Bacon, Creamed Cabbage, Truffle Jus

SIDES

Triple Cooked Chips €4, Purple Sprouting Broccoli, Toasted Almonds (N) €4

Beer Battered Onion Rings €4, Honey Roasted Heritage Carrots €4

DESSERTS

Palet D'Or

Passion Fruit Crème, Hazelnut Ice-Cream, Chocolate Tuile

Warm Tipperary Apple Crumble

Caramelised Apple Gel. Clotted Cream, Crème Anglaise

Mango & White Chocolate Cheesecake

Mango Sorbet