

SMUGGLERS INN - Early Bird

3-Course €32.95

Served 18:00 - 18:45 hrs



SNACKS: *Breads*; selection of homemade breads with salted Kerry butter



STARTERS

Smoked Mackerel rillette; chives, radish & citrus flavoured fennel (4, 10)

Smugglers Chicken Liver pâté; cumberland sauce & brioche toasted (1, 3, 10, 13)

Courgetti soup; with squash & quinoa (10)



MAIN COURSE

Pan Seared Hake; cauliflower puree, broccoli couscous & seafood cream (2, 4, 5, 9)

Roasted Breast of Chicken; ratatouille, tomato emulsion & natural jus (1, 10, 13)

Short rib of Beef; Duchesse potato, carrot confit, pickled shallot & red wine glaze (1, 10)

Vegetarian dish of the day

**All dishes served with seasonal steamed potatoes & vegetables

On the Sides (Extra) ----- €4.00

Spinach Mornay (1, 9, 10) Garlic Grilled Portobello Mushrooms Homemade Triple Chip (1)



TO FINISH

Dessert of the Day

Honey & Cardamom panna cotta; pâte sablée, spiced orange & mint granita (1, 9)

Messy Meringue; vanilla ice cream & chocolate sauce (1,3,9)

Kell's Bay Mature Seaweed Cheese; fruit, crackers & preserves (1, 9, 13) * €3.00 supplement

Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients:
(1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine.

**If you have any allergies or intolerances please notify a member of staff who can advise you further.

SMUGGLERS INN - Early Bird

3-Course €32.95

Served 18:00 - 18:45 hrs



Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients:
(1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine.

**If you have any allergies or intolerances please notify a member of staff who can advise you further.