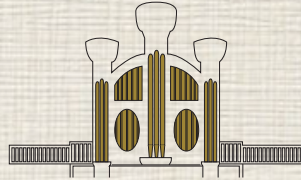




EARLY BIRD MENU

SERVED FROM 5-6PM 7 DAYS PER WEEK



STARTERS

SOUP OF THE DAY

SERVED WITH OUR HOMEMADE BROWN BREAD

WILD ATLANTIC CHILLI & TIGER PRAWNS

SERVED WITH SUNDRIED TOMATO & OREGANO FOCACCIA BREAD

CLONAKILITY BLACK PUDDING & CRISPY HENS EGG

WITH PANCETTA & APPLE PUREE

BEETROOT, APPLE & KALE SALAD

BEETROOT & CARAMELISED RED APPLE SALAD WITH WALNUT, WATERCRESS & KALE WITH A ROASTED LEMON & OLIVE OIL DRESSING

MAINS

CHICKEN ALA BRASSA

LIME, CORIANDER, CHILLI CREAM SAUCE & ROASTED FONDANT POTATO & STEAMED GREENS

PAN FRIED FILLET OF SALMON

WILD GARLIC & SPINACH MASH, TENDER STEMMED BROCCOLI WITH A BÉARNAISE SAUCE

BRAISED WICKLOW LAMB PIE

TOPPED WITH FLAKY PUFF PASTRY & SERVED WITH CREAMY MASH & VEGETABLES

WILD MUSHROOM & TARRAGON RISOTTO

TOPPED WITH CRÈME FRAICHE & PARMESAN CRUMB

PRIME SIRLOIN STEAK (10OZ) *(€5 SUPPLEMENT)

WITH MASH POTATO, SLOW ROASTED PORTOBELLO MUSHROOM, GUINNESS BRAISED ONION & PEPPERCORN SAUCE

SIDES DISHES

ALL SIDES €3.50 EACH

SELECTION OF VEGETABLES | SAUTÉED ONIONS

SAUTÉED MUSHROOMS | SAUTÉED GARLIC POTATOES

BABY POTATOES | CHIPS | SIDE SALAD

FOR ANY DIETARY REQUIREMENTS OR INFORMATION ABOUT ALLERGENS IN OUR INGREDIENTS, PLEASE ASK YOUR SERVER

2 COURSE €22.95

3 COURSE €26.95

10% SERVICE CHARGE ON TABLES OF 6 OR MORE & WILL BE DISTRIBUTED DIRECTLY TO THE STAFF



DESSERTS

CRÈME BRÛLÉE OF THE WEEK

SERVED WITH HOMEMADE SHORTBREAD BISCUIT

WARM APPLE CRUMBLE

SERVED WITH VANILLA BEAN ICE-CREAM & CHANTILLY CREAM

BAILEYS IRISH CREAM CHEESE CAKE

SERVED WITH HONEYCOMB & WHITE CHOCOLATE SHAVINGS

WARM CHOCOLATE & CHERRY BROWNIE

SERVED WITH VANILLA BEAN ICE CREAM & DARK CHOCOLATE SAUCE

THE CHURCH SPECIALITY COFFEES

JAMESON IRISH COFFEE €6.25

BAILEYS IRISH CREAM COFFEE €6.25

DIGESTIF

NOBEL ONE SEMILLION 75ML	€8.95
MUSCAT DE BEAUMES DE VENISE 75ML	€7.95
WARRE'S LBV PORT	€6.95
WARRES OTIMA 10 YEAR TAWNY PORT	€7.95
MASSOTINA GRAPPA	€6.00
SAN LEONARDO GRAPPA STRAVECCHIA	€6.00
LIMONCELLO	€6.00