

EARLY BIRD MENU

SERVED FROM 5-6PM 7 DAYS PER WEEK



STARTERS

Soup of the Day

Served with our homemade Brown Bread (1, 2, 15)

Wild Atlantic Chilli & Garlic Tiger Prawns

Served with Sundried Tomato & Oregano Focaccia Bread (1, 2, 3, 7, 14, 15)

Clonakilty Black Pudding & Crispy Hens Egg

Served with Pancetta & Apple Purée (1, 2, 4, 7, 10, 15, 17, 18)

Baked Goats Cheese Wrapped in Prosciutto

Served with Red Wine & Onion Purée, Baby Leaf & Toasted Bread (2, 9, 7, 14, 15)

Grape, Raisin & Almond Salad

Mixed Leaf Salad, Tender Stem Broccoli, Bacon, Grapes with Mint Tea Infused Raisins, Almonds & Grape Vinegar Dressing (10, 13, 9, 15, 19)

MAINS

Prime Sirloin Steak (100z) *€5 Supplement

Served with Herb Mash Potato, Grilled Red Onion, Mushroom Duxelle & Peppercorn Sauce (1, 7, 13, 14)

Grilled Cornfed Chicken Supreme

Succulent Chicken Supreme served with Potato Lyonnaise, Spring Onion, Red Pepper with a Garlic & Jameson Sauce (1, 7, 13, 14)

Grilled Fillet of Salmon

Served with Potato Rosti, Roasted Courgettes, Sundried Tomato Oil & Cream and Black Roe Sauce (3, 5, 7, 13)

Braised Wicklow Lamb Pie

Grass Fed Wicklow Lamb, Slow Braised, Topped with Flaky Puff Pastry & Served with Mash Potato & Vegetables (1, 2, 4, 7, 13, 15)

Baked Gnocchi Casserole

Baked Gnocchi served with a Pepper & Red Onion Stew (1, 2, 4, 7, 13, 15)

SIDE 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 courses €22.95 ♦ 3 courses €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 (4, 7)

Warm Irish Apple Crumble

Served with Vanilla Bean Ice-Cream & Chantilly Cream (2, 7, 14, 15)

Baileys Irish Cream Cheese Cake

Served with Honeycomb & White Chocolate Shavings (2, 4, 7, 14, 15)

Warm Chocolate & Cherry Brownie

Served with Vanilla Bean Ice Cream & Dark Chocolate Sauce (4, 7, 19)

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
Warre's Otima 10 Year Tawny Port	€7.95
Sweet Agnes Riesling	€6.00
San Leonardo Grapa Stravecchia	€6.10
Limoncello	€6.10

List Of Allergens:

1- Celery	6- Lupin	11- Peanuts	16- Walnuts
2- Gluten	7- Lactose	12- Sesame seeds	17- Oats
3- Crustaceans	8- Mollusc	13- Soya	18- Barley
4- Eggs	9- Mustard	14- Sulphur dioxide	19- Almonds
5- Fish	10- Nuts	15- Wheat	20- Coconut