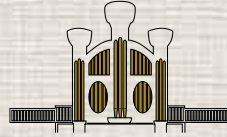




EARLY BIRD MENU

SERVED FROM 5-6PM | 7 DAYS PER WEEK



STARTERS

SOUP OF THE DAY

SERVED WITH OUR HOMEMADE BROWN BREAD (1, 2, 15)

ROARING BAY MUSSELS

WITH A WHITE WINE CREAM SAUCE & TOASTED FOCACCIA BREAD (1, 2, 3, 7, 14, 15)

CLONAKILITY BLACK PUDDING & CRISPY HENS EGG

SERVED WITH PANCETTA & APPLE PURÉE (1, 2, 4, 7, 10, 15, 17, 18)

BAKED IRISH GOATS CHEESE WRAPPED IN PROSCIUTTO

SERVED WITH ASPARAGUS SPHERES, ONION PUREE, BABY LEAF SALAD & TOASTED BREAD (2, 9, 7, 14, 15)

CROZIER BLUE CHEESE & ROASTED PEAR SALAD

MIXED LEAF SALAD, CROZIER BLUE CHEESE, ROASTED PEAR & TOASTED SEEDS
WITH A CUCUMBER SALSA (7, 9, 12, 13, 14)

MAINS

10oz PRIME SIRLOIN STEAK *€5 SUPPLEMENT

10OZ SIRLOIN STEAK WITH HAND CUT CHIPS, RED WINE GLAZED SHALLOTS,
HERB MUSHROOMS & SERVED WITH A BEARNAISE SAUCE (1, 7, 13, 14)

GRILLED CORNFED CHICKEN SUPREME

SUCCULENT CHICKEN SUPREME SERVED WITH FONDANT POTATO,
TENDER STEMMED BROCCOLI & A LIME & CORIANDER SAUCE (1, 7, 13, 14)

TRADITIONAL FISH PIE WITH CHEESY BUTTERED CRUMBS

SALMON, COD, SMOKED HADDOCK & PRAWNS IN A CREAM AND DILL SAUCE
& SERVED WITH MIXED HOUSE SALAD (2, 3, 5, 6, 7, 8, 15)

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)

BASIL & RICOTTA RAVIOLI

WITH ORGANIC CREAMED SPINACH, TOASTED PINE NUTS & SAGE BUTTER (2, 4, 6, 7, 10, 13, 14, 15)

SIDE DISHES

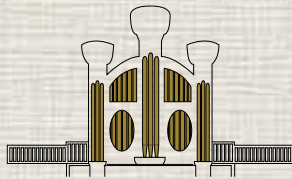
ALL SIDES €3.50 EACH

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 COURSE'S €28.00 | 3 COURSE'S €32.00

12.5% 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