



Early Bird at the Bistro

2 Courses €18.95

3 Courses €22.95

BABY SPINACH VELOUTÉ SOUP Goats Cheese Quenelle served with our Kennedy's Brown Bread **v s**

OVEN ROASTED PORTOBELLO MUSHROOM filled with a Smoked Applewood Pecan Crumb,
Sweet Paprika Aoili **v**

ANTIPASTA OF ARTISAN BREAD served with 3 of the following: **s v**

- Sun Blush Tomatoes
- Homemade Hummus
- Kalamata Black Olives
- Homemade Basil Pesto
- Garlic Cream Cheese Dip

RIB EYE OF AGED ANGUS BEEF Chargrilled and served with Bernaise Sauce, Homemade Wedges **c**

SWEET POTATO, HAZELNUT, CHICKPEA & 3 CHEESE FILO PASTRY **v**

BAKED FILLET OF HAKE with Sautéed Potatoes, Roast Vine Cherry Tomatoes and Olives,
Hollandaise Sauce **c**

WHITE CHOCOLATE & FUDGE BROWNIE warm with Vanilla Ice Cream **c**

CHILLED IRISH STRAWBERRY MOUSSE served with Fresh Cream **c**

RASPBERRY, PEACH & RHUBARB WALNUT CRUMBLE with Caramel Crunch Ice Cream

v Vegetarian

c Coeliac Friendly

s Adaptable for Coeliacs (please speak to your waitress)

*All of our food is freshly made on the premises each day. We only use free range eggs and fresh dairy in all our cooking. All of our meat is free range Irish and sourced from our Bord Bia approved butcher. Our yeast breads are handmade each day by the artisan Bretzel Bakery.

*Our goal is to provide you with great food in a friendly and welcoming atmosphere; we really hope you enjoy your dining experience – feedback welcome!