



## ***Early Bird at the Bistro***

**2 Courses €17.95**

**3 Courses €21.95**

*TOMATO, WHITE BEAN & SAVOY CABBAGE SOUP* Basil Oil & served with our Kennedy's Brown Bread **v s**

*CRUSHED PEA AND BASIL BRUSCHETTA* Mozzarella & Pecorino, Sunblush Tomato Salad **v s**

*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

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

*BAKED AUBERGINE AND FETA CROQUETTES* Tomato & Red Onion Salsa, Tarragon Aoili **v**

*GRILLED FILLETS OF LEMON SOLE* Sweet Onions & Kale, Sautéed Potatoes **c**

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*DARK CHOCOLATE GINGERBREAD* with Caramel Sauce and Vanilla Ice Cream

*ORANGE & ROASTED PLUM TART* with Caramel Crunch Ice Cream

*BUTTERSCOTCH & PECAN BAKED CHEESECAKE* with Fresh 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!