

Early Bird

Starter

SOUP OF THE DAY

Served with Daily Baked Soda Bread
(GF, WH)

CALAMARI TEMPURA

Served with Dressed Rocket & Garlic Aioli
(GF, MS, MK)

RUSTIC BREAD & HAZELNUT HUMMUS

Finished with aged Balsamic Vinegar & Extra
Virgin Olive Oil
(V, WH, SP, TN)

CHICKEN LIVER PÂTÉ

Served with Red Onion Jam, Garlic Crostini and
Dressed Rocket
(WH, MK, CY, SP)

Main Course

BLUE HAVEN EARLY BIRD FISH & CHIPS

Served in Crisp Beer Batter with Mushy Peas, Tartar Sauce,
Maldon Sea Salt & Lemon
(WH, FH)

100% IRISH HEREFORD BEEF BURGER

Irish Hereford Beef Burger chargrilled, served with our own
speciality Potato Bread Bun, Smoked Scarmorza Cheese, Dill
Gherkins, Sliced Tomato, Rocket Leaves, Red Onion, Special
Mustard Relish & Sea Salt Chips, finished with a side of Peppercorn
Sauce.
(WH, SP, MK)

THAI CHICKEN RED CURRY

Asian Vegetables sautéed & served in an Authentic Thai Red Curry
Paste, Mixed with Coconut Cream, Lemongrass & Ginger.
Served with Basmati Rice
(GF, MK, SP)

ST TOLA ORGANIC GRILLED GOATS CHEESE & BEETROOT SALAD (H)

Caramelized Walnuts, Wild Rocket & Red Onion Jam, Sun
Blushed Tomatoes, Roasted Beets, Balsamic Reduction &
Garlic Crostini
(MK, WH, SP, TN)

Dessert

CHURROS WITH CINNAMON SUGAR

With Warm Rum & Dark Chocolate Sauce & Praline
Dipping Crystals
(WH, EG, PN)

WARM FLOURLESS CHOCOLATE MUDCAKE

Vanilla Bean Ice Cream & Chocolate Sauce
(GF, MK)

STICKY TOFFEE, WALNUT & DATE PUDDING

With Butterscotch Sauce, Ginger Crumb,
Rum & Raisin Ice Cream
(WH, TN, MK, SP)

APPLE & PLUM, CINNAMON, HAZELNUT OAT CRUMBLE

Jameson Whiskey Ice Cream, Vanilla Bean Custard
(WH, PN)

Available Monday to Friday from 5.30pm
Two Course €21 / Three Course €25

ALLERGEN

Gluten Free – Vegetarian - Peanuts – Tree Nuts – Sesame – Wheat – Lupin – Eggs – Milk – Soya – Fish – Crustaceans – Mollusks – Celery – Mustard - Sulphites
(GF) (V) (PN) (TN) (SE) (WH) (LP) (EG) (MK) (SY) (FH) (CS) (MS) (CY) (MD) (SP)

