



EARLY BIRD SET MENU

2-COURSES €30 | 3-COURSES €35

Available daily from 4pm-7pm

STARTERS

Burrata

Shaved fresh truffle / smoked olive oil / charred organic sourdough (1,7,12) GF* V

Skeaganore Duck Leg Gyoza

Black garlic mayo / sesame / sweet miso (1,3,6,7,11,12)

Roast Local Onion Hummus

Crispy shallots / chives / charred rye brown loaf (1,11) GF* VE

MAINS

Truffle Pappardelle Pasta

Truffle cream / shaved summer truffle / asparagus / comte cheese (1,3,7,12) V

Ballyhaunis Chicken Supreme

Pea purée / Garyhinch mushrooms / alsace bacon / truffle sauce (7,12) GF

Fish & Chips

Tempura monkfish / pickled vegetable salad / saffron aioli / capers / triple cooked chips (1,3,4,7,12)

Hugh Maguire Beef Burger

Milk bun / truffle mayo / Hegarty's cheddar / sauteed onions / crispy shallots / chives / triple cooked chips (1,3,7,12) GF*

Pat McLaughlin Sirloin on the Bone (€8 supplement)

9-oz Castledermot beef / three peppercorn sauce / triple cooked chips (7,12) GF

DESSERT

Japanese Chocolate Mousse

Shichimi togarashi / salty chocolate cookie / chocolate sauce (1,3,7,8)

Pistachio Lemon Posset

Fresh raspberry / white chocolate praline crunch (1,3,7) GF*

"Cheese Sambo"

Boyne Valley blue / Ballylisk Triple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8) GF

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free

A service charge of 10% will be added to tables of 8 or more. Our staff receive 100% of all tips. Our beef is 100% Irish origin.
T&Cs: Our Early Bird Set Menu cannot be purchased with an Arkle €20 dining credit voucher.