

## THE EARLY COOK

Fresh Fruit Prosecco €9.50

2 COURSES €20.95 3 COURSES €25.95 (all food is cooked to order, patience may be required during busy times)

## **APPS**

Soup of the day (ask server/see board)

Ham Hock Croquettes w/red cabbage slaw

Fiery Chicken Tostadas w/lime, chilli, chervil, avocado & baby gem

Duo of seasonal Bruschette on garlic-rubbed toasted sourdough (ask server for details on toppings

## MAIN

Crispy Quesadilla w/16 spice chicken, red onion marmalade, blistered corn, jalapenos, jack cheese w/house salsa, coriander yoghurt, salad Cookbook Juicy Burger w/double cheddar, vine tomato, caramelised red onion, house secret relish in an artisan wholemeal bun, rooster fries Dry-rubbed Flat Iron Steak w/horseradish crushed potatoes, wild mushrooms, rosemary & juniper berry sauce // (€6 Supplement)

Seared Hake w/lemon oil, pea & mint puree, seasonal vegetables

Vegetarian Dish Today (ask server/see board)

## Sides

Sea salted rosemary potatoes/4
Home-made Fries/4; w/parmesan &
truffle/5
Sweet Potato Fries/5
Wilted fresh spinach/4
Wild Leaf Salad/ 4

A service charge of 12.5% applies to parties of 6 or more