



chapter 16

EarlyBird Menu

2 courses €23*

2 courses, 2 people
& a bottle of house wine €63*

*starter & main course, supplements may apply

starters

soup of the day

a choice of our vegetable soup or chef's special of the day

①⑦⑨❶

kilmore quay seafood chowder

*selection of fresh, smoked & shelled fish
in a white wine & dill cream base with homemade brown soda bread*

①②④⑦⑨⑩⑫⑭

prawns pil pil

chilli, coriander & lime, garlic bread

①②④⑦⑭

slow cooked belly of pork

carrot ginger purée & pickled onion

⑨⑫

homemade free-range chicken liver paté

fig jam & ciabatta crisp

①③⑥⑦⑫

bbq baby back ribs

spring onion

③⑥⑨⑩⑫

silken hot 'n' spicy wings

blue cheese dip & celery batons

⑥⑦⑨

chicken & mushroom vol-au-vent

baby leaves & cherry tomatoes

①③⑦⑨⑫

garlic mushrooms

golden crumbed mushrooms & garlic aioli

①③⑥⑦⑩❶

potato skins

*crisp potato skins, smothered with cheese sauce,
topped with bacon bits & spring onion, sweet chilli mayo dip*

①③⑥⑦⑩

house salads

goat's cheese & beetroot

roast beetroot, black pudding, goats cheese

①③⑥⑦⑧⑩❶

cajun chicken caesar

*cajun spiced chicken, bacon lardons, croutons, baby gem,
aged parmesan, house caesar dressing*

①③④⑥⑩

smoked salmon & fennel

feta cheese, watercress, fresh mint

①③⑥⑦⑧⑩❶

blue cheese & caramelised pear

toasted pecan nuts

①③④⑥⑩

all salads can be ordered as a starter or as a main course size

all our beef is 100% of irish origin

*please allow 25 mins for well done steaks, & certain dishes,
as they are cooked fresh to order.
we take every effort to use locally sourced produce & suppliers*

allergens

- | | | | |
|---------------|------------|-------------|------------|
| ① gluten | ⑤ peanuts | ⑨ celery | ⑬ lupins |
| ② crustaceans | ⑥ soybeans | ⑩ mustard | ⑭ molluscs |
| ③ eggs | ⑦ milk | ⑪ sesame | |
| ④ fish | ⑧ nuts | ⑫ sulphites | |

seasonals

chicken '2-ways'

roasted breast, leg ballotine, butternut squash purée, baby vegetables, thyme jus

9 10 12

saltimbocca of plaice

warm salad & baby potatoes, green olive & shallot, garlic butter

2 4 7 10 12 14

venison en crouete

savoy cabbage, caramelised pear, celeriac purée, game jus

1 3 7 9 12

fillet of hake

pan-fried fresh fish, chorizo & chick pea ragout, rocket pesto

2 4 6 7 9 12 14

vegetable tart tatin

rocket, balsamic reduction, goat's cheese

1 3 6 7

from the grill

6oz centre-cut fillet

+€10

8oz centre-cut fillet

+€12

10oz prime Irish sirloin

+€10

12oz prime Irish ribeye

+€12

all steaks are cooked to order, accompanied with house fries⁶,
grilled tomato, french fried onions^{1 6}, flat cap mushroom,
& a choice of bearnaise^{3 7}, peppercorn^{6 7 12}, mushroom sauce^{6 7} or garlic butter⁷

surf your turf with
succulent prawns²,
add extra €5.95

*Our dry aged beef... we source all our fillet, sirloin & ribeye steak from local Irish craft butchers.
They understand the level of quality & consistency that our customers demand.*

silken 8oz tower burger

bacon, cheese & onion rings^{1 3 4 6 7 10 12}

tandoori chicken burger

mango chutney & pickled cucumber^{1 3 6 7 12}

morrocan spiced lamb burger

red onion marmalade, mint yoghurt^{1 3 6 7 12}

all our burgers are served on a
brioche bun with beef tomato,
lettuce & fries

6 oz steak sandwich

toasted bread, relish, rocket, shaved parmesan & red onion marmalade
with fries & your choice of sauce^{1 6 12}

favourites

beer battered fillet of fresh fish

kildare brewing battered fresh fish, fries, tartare sauce & mushy peas

1 2 3 4 6 9 14

silken chicken curry

our now famous, mild & sweet chicken curry, rice

1 2 6 9

chorizo tagliatelle

chorizo, mediterranean vegetables,
tomato sauce, garden herbs, garlic bread

1 3 6 7 9 12

vegetables & sides

french fried onion rings^{1 6} - fries^{1 6}

green salad^{6 10} - creamed potato^{1 7 12}

market vegetables^{6 10}

sweet potato fries⁷

Please note that all our main courses are served with a complete garnish.
As a table you can select a side each to compliment your meal,
or go with the recommendation of your server. (which is always good)
All extra sides are €2.95