

COPPINGER EARLY BIRD MENU

MON- FRI 5-6pm

2 COURSES- €37 // 3 COURSES- €43

SNACKS

House marinated olives €4

Smoked almonds €4

Carlingford oyster, pickled celeriac /wild garlic mignonette /piri piri €4 ea

Smoked anchovy gilda €4 ea

STARTERS

Garlic & chilli gambas a la plancha

Mortadella and pecorino croquettes, tomato sauce

Asparagus, ratte potato, anchovy, chopped egg and caper dressing

Wild garlic, leek and coolattin cheddar flatbread

MAINS

Confit aubergine lasagne, abercorn leaves (V)

Crab tonnarelli, fennel, chilli, basil, lemon pangrattato

Roast chicken breast, confit leg, morels, wild garlic, chicken sauce

Pork Schnitzel, pancetta, caesar, parmesan

Striploin steak, peppercorn sauce, abercorn leaves

SIDES

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Seasonal greens, ajo blanco, chilli almonds €6.5

Bitter leaf and shaved celeriac salad, Cáis na Tire, candied pecans

DESSERT

Blood orange, polenta and almond cake, almond ice cream

Brown butter creme brulee, rhubarb

Chocolate mousse, vanilla ice cream, salted pistachio

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of five or more. 100% of all tips go directly to staff.

All beef is of Irish origin

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