

COPPINGER EARLY BIRD MENU

TUES- FRI 5-6pm

2 COURSES- €37 // 3 COURSES- €43

SNACKS

House marinated olives €4

Smoked Almonds €4

Carlingford oyster w/cucumber dressing /balsamic mignonette /piri piri €3ea

STARTERS

Chorizo & manchego croquettes, charred corn, smoked paprika aioli

Courgette, ricotta & anchovy bruschetta

Burrata, heirloom tomato, oregano, sourdough crouton

Garlic & chilli gambas a la plancha, charred sourdough (€5 supplement)

Nduja mussels, cherry tomato, basil, charred sourdough

MAINS

BBQ Cod, salmorejo, mussel, potato & chorizo dressing

Italian sausage & asparagus rigatoni, fennel, chilli, parmesan

Pork Cotoletta, tomato, burnt chilli, abercorn leaves

Pan fried gnocchi, spinach, ricotta, maitake mushroom

Sirloin steak, peppercorn sauce, abercorn leaves (€10 Supplement)

SIDES €6.5

Crispy potatoes, rosemary salt, aioli

Charred broccoli and baby gem, caesar, pangrattato

Abercorn leaf salad, Cáis na Tíre, citrus dressing

Chips, aioli

DESSERTS

Chocolate namelaka, brown butter brownie, cherries, vanilla ice cream

Pavlova, whipped mascarpone, raspberry, lemon curd

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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