

## **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 /balsamic mignonette /piri piri €4 ea

### **STARTERS**

Chicken souvlaki flatbread, pickled red onion, tahini and dill yoghurt

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

Marinated beetroot, beetroot labneh, hazelnut dressing, focaccia crouton

Nduja & tallegio suppli, tomato sauce

### **MAINS**

Hake, cockle & potato bouillabaisse, celeriac, aioli

Italian sausage orecchiette, fennel, chilli, sage, parmesan

Pork schnitzel, pancetta, caesar, parmesan

Confit aubergine lasagne, abercorn leaf salad (V)

### **SIDES**

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Roasted cabbage, ajo blanco, chilli almonds €6.5

Abercorn leaf salad, Cáis na Tire, citrus dressing €6.5

### **DESSERTS**

Blood orange, polenta & almond cake, almond ice cream

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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