

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 €7

STARTERS

Garlic & chilli gambas a la plancha

Mortadella and pecorino croquettes, tomato sauce

Buffalo mozzarella, pea, broad bean & mint dressing, focaccia croutons

Coolattin cheddar & asparagus flatbread, crispy iberico ham, pickled shallot

MAINS

Confit aubergine lasagne, abercorn leaves (V)

Mussel, cockle & courgette tagliatelli, chilli, lemon pangrattato

Roast chicken breast, confit leg, brown mushroom, wild garlic, chicken sauce

Pork Schnitzel, pancetta, caesar, parmesan

Striploin steak, peppercorn sauce, abercorn leaves **-€8 Supp**

SIDES

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Seasonal greens, ajo blanco, chilli almonds €6.5

Bitter leaf & shaved celeriac salad, Cáis na Tire, candied pecans €6.5

DESSERT

Buttermilk tart, elderflower and velvet cloud yoghurt sorbet

Mini choux buns, vanilla mousseline, fior di latte ice cream, chocolate sauce

Vanilla panna cotta, amarena cherries, pistachio and almond crumble

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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