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/preserved tomato caper/house hot sauce €4
Smoked anchovy gilda €8

STARTERS

Garlic & chilli gambas a la plancha
Italian sausage croquettes, tomato sauce, crispy basil
Smoked trout rillettes, fennel and herb salad, toasted sourdough
Roasted carrots, stracciatella, burnt lemon, tarragon and hazelnut dressing

MAINS

Pan fried gnocchi, delica pumpkin, ricotta, sage, parmesan (V)
Halibut, fregola sarda, mussels, octopus, saffron aioli
Beef cheek ragu, papparadelle, parmesan
Pork Schnitzel, pancetta, caesar, parmesan
Striploin steak, peppercorn sauce, abercorn leaves **€8 supplement**

SIDES

Crispy potatoes, rosemary salt, aioli €6.5
Chips, aioli €6.5
Seasonal greens, ajo blanco, chilli almonds €6.5
Abercorn baby gem, lemon dressing €6.5

DESSERT

Poached quince, tonka bean, macadamia crumble, honey & lemon sabayon
Filo mille-feuille, roasted figs, white choc mousseline, almond ice-cream
Dark chocolate tart, coffee and cardamom ice cream

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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