

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 €3.50 ea

STARTERS

Confit chicken croquette, crispy sage

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

Mussels escabeche, potato terrine, aioli

Caponata, whipped ricotta, anchovy, pine nuts, sourdough

MAINS

BBQ Cod, fregola, cockles, harissa

Beef shin ragu, papardelle, parmesan

Pork schnitzel, pancetta, caesar, parmesan

Pan fried gnocchi, squash, chanterelle mushroom. gremolata (V)

Sirloin steak, peppercorn sauce, abercorn leaves (€8 Supplement)

SIDES

Crispy potatoes, rosemary salt, aioli €6.5

Chips, aioli €6.5

Roasted carrots, rocket pesto €6.5

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

DESSERTS

Guinness choc creaux, malt ice-cream, white chocolate crumb

Orange Posset, ginger mandarin sorbet, gingerbread crumb

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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