

COPPINGER EARLY BIRD MENU

MON- FRI 5-6pm

2 COURSES- €37 // 3 COURSES- €43

SNACKS

House marinated olives €4

Smoked almonds €4

Carlingford oyster - mojo verde **or** house hot sauce **or** pickled celeriac €4 ea

Smoked anchovy gilda €8

STARTERS

Garlic & chilli gambas a la plancha

Italian sausage croquettes, tomato sauce, crispy basil

Spiced lamb shoulder flatbread, tzatziki, feta, mint and courgette

Roasted carrots, stracciatella, burnt lemon, tarragon and hazelnut dressing

MAINS

Pan fried gnocchi, delicate pumpkin, ricotta, sage, parmesan (V)

Halibut, fregola sarda, mussels, octopus, saffron aioli

Beef cheek ragu, pappardelle, 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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