

# EARLY BIRD



2 COURSES | €28  
AVAILABLE 4PM - 5.30PM SHARP

## STARTERS

### PORTERHOUSE CRISPY CHICKEN WINGS

sweet chilli and barbecue fusion, fresh spring onions, chopped chilli, sesame seeds, blue cheese aioli.

(1, 3, 6, 7, 9, 10, 11, 12)

### HOUSE NACHOS

tortilla chips, fresh tomato mint salsa, cheddar and mozzarella cheese, sour cream, classic smashed avocado, jalapeños.

(GF)(6, 7, 9, 10, 11, 12)

### PORTERHOUSE CAESAR SALAD

smoked bacon, aged parmesan shavings, crisp cos lettuce, garlic and herb house croutons, caesar dressing.

(GFA\*\*)(1, 3, 4, 6, 7, 10, 12)

### ATLANTIC SEAFOOD CHOWDER

chunks of fresh atlantic fish, diced vegetables, creamy white sauce, homemade brown bread.

(GFA\*\*)(1, 2, 3, 4, 6, 7, 9, 11, 12, 14)

### DUCK SPRING ROLLS

fresh leaves, pickled cucumber, pomegranate, sweet chilli drizzle, hoisin sauce.

(V) (1, 3, 5, 6, 7, 11, 12)

## MAINS

### CHARGRILL 7OZ SIRLOIN STEAK

+€5 SUPPLEMENT

sautéed onions and mushrooms, homemade beer battered onion rings, cherry tomato and basil pesto drizzle garnish.

(GFA\*\*)(1, 3, 6, 7, 12)

#### CHOOSE A SIDE

skinny fries |  
garlic baked potato (7)

#### CHOOSE A SAUCE

house peppercorn sauce  
(6,7) | garlic butter (7)

### TRADITIONAL FISH AND CHIPS

fillet of fresh cod in a crispy killarney blonde beer batter, charred lemon, fresh mint pea purée, tartar sauce, coronation aioli, chunky chips.

(1, 2, 3, 4, 6, 7, 10, 12)

### BEEF & BRISKET BURGER

chargrill 5oz patty, BBQ whiskey brisket, melted cheddar, smoked bacon, fresh tomato, pickled red cabbage, crisp cos lettuce, homemade beer battered onion ring, toasted seeded brioche, skinny fries, house garlic aioli.

(1, 3, 6, 7, 9, 10, 11, 12)

### PORTERHOUSE STYLE SWEETLY SPICED VEG FAJITAS

sizzling platter of seasonal vegetables, three tortilla wraps, cheddar cheese and trio of dips - sour cream, homemade guacamole, tomato salsa.

(V)(GFA\*\*)(1, 6, 7, 9, 10)

*add chicken / beef / prawns (2, 4)*

### CARAMELISED RED ONION & GOATS CHEESE PARCEL

balsamic tossed leaves, picked cucumber, pomegranate, orange segments, basil pesto drizzle, hand-cut crispy cajun potatoes.

(V) (1, 3, 6, 7, 8, 10, 11, 12)

## DESSERTS

### HOMEMADE WARM APPLE CRUMBLE

custard and vanilla ice cream.

(V)(1, 3, 6, 7, 8, 12)

### CHOCOLATE & OREO ICE CREAM SUNDAE

(V)(1, 6, 7, 8, 12)

*This menu is subject to availability. Terms & Conditions apply. Menu is not available for group bookings, tables of 6+ guests.*