



## EARLY BIRD MENU

- THREE COURSE SET MENU €23.95 -  
- TWO COURSE SET MENU €19.95 -

### - STARTERS -

#### Buffalo Mozzarella & Beef Tomato

Macroom buffalo blue mozzarella, sliced beef tomato with fresh basil leaf and drizzled with artisan virgin olive oil

#### Soup De Jour

Handmade daily with fresh ingredients and garnished with fresh cream

#### Our Nachos

Prime Irish beef mince topped with a duo of cheeses and served with sour cream, guacamole and salsa dip

#### BBQ Sticky Wings

Tossed in pineapple & jalapeño glaze and served with your choice of dip (Blue Cheese or BBQ)

### - MAIN COURSE -

#### Stuffed Supreme of Chicken

With a duo of award winning Rosscarbery sausage and white pudding on a champ mash with a thyme cream sauce

#### Fruity Mild Curry

Chunks of chicken with roasted ratatouille vegetables in a mango-infused curry, garnished with creme fraîche and served with rice and skinny fries

#### Smokey Cheese Burger

8oz Corn-Fed Beef Mince with Carrigaline smoked cheese and red onion in a floury bap with BBQ coleslaw and skinny fries with your choice of toppings: chorizo & mozzarella or bacon & cheese

#### Caesar Salad

Crunchy baby gem lettuce and bacon tossed in dressing and garnished with grated parmesan cheese

#### Prime Irish Fillet Steak\*

Panfried to your liking, served with crispy onion rings, portobello mushroom, skinny fries with pepper corn sauce or garlic butter

### - DESSERTS -

#### Banoffee Panacotta

Duo of banana and caramel panacotta, served with fresh bananas and Chantilly cream

#### HiB Bread & Butter Pudding

Famous Irish dessert made with Bramley apples and cinnamon, served with warm custard

#### Mixed Berry Crème Brûlée

Crème brûlée flavoured seasonal berries, served with strawberry ice cream

#### Mint & Chocolate Cheesecake

A fresh and strong combination of chocolate and mint, to remind you of your favourite treat

\* €8 supplement on Fillet Steak