

# EARLY BIRD



AVAILABLE: TUE-SAT 4PM - 6PM

2 COURSES - €29 | 3 COURSES - €33

## STARTERS

### Soup of the Day (V) (7, 9)

*Made by our chefs and served with Guinness brown bread*

### Pulled Pork Croquettes (1, 3, 6, 7)

*Deliciously crispy pulled pork croquettes served with celeriac remoulade, rocket and apple*

### McHugh's House Salad (6, 7, 8, 10, 12)

*A refreshing mix of baby mixed leaves, creamy feta cheese, crisp green beans, sun blushed tomato, grilled artichokes, crunchy cashew nuts*

### Frank's Chicken Wings (3, 6, 7, 9, 10)

*Our famous spicy chicken wings dressed in Frank's hot sauce*

## MAINS

### Chargrilled Beef Burger (1, 3, 7, 10)

*Our famous chargrilled beef patty, red cheddar OR Cashel blue cheese, Jalapeno mayo, red onion jam, toasted brioche bap, house cut chips with dressed mixed leaves. **Add Bacon €2***

### Fish & Chips (1, 2, 4, 6, 7, 10, 12)

*Crispy ale-battered haddock served with house cut chips, accompanied by our house-made tartare sauce and a refreshing lemon wedge*

### Pan Fried Supreme of Chicken (7, 9, 10, 12)

*Served with herb mash, broccoli, homemade tarragon cream sauce*

### Massaman Veg Curry (2, 4)

*Delicious rich, creamy, mildly spiced vegetarian curry with baby potatoes, baby corn, green beans topped with coriander cress and served with basmati rice*

## DESSERTS

### Warm Hazelnut Chocolate Brownie (1, 3, 7, 8)

*Indulge in a decadent warm chocolate and hazelnut brownie, served with a generous drizzle of chocolate sauce and a scoop of creamy vanilla ice cream*

### Apple & Mixed Berry Crumble (1, 3, 7)

*Freshly made apple & mixed berry crumble with vanilla ice cream, drizzled with crème anglaise*

### Selection of Ice Creams and Sorbet (1, 3, 7)

*Indulge in a delightful assortment of ice creams and sorbets, offering a variety of flavours to suit every palate*

### Farmhouse Brie (1, 1a, 1b, 7)

*Brie cheese served alongside a house made chutney and a selection of biscuits*

(V) = Suitable for vegetarians. 10% service charge will be added to parties of 6 or more adults. This is paid directly to the staff.

*If you have any dietary requirements please inform our staff, they are happy to help. Allergens: - 1. Gluten (wheat) / 1a. Gluten (Rye) / 1b. Gluten (Barley) / 1c. Gluten (Oats) / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts / 6. Soybeans / 7. Milk / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame seeds / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs*