

EARLY BIRD

AVAILABLE TUES - SAT 4PM - 6PM



2 COURSES - €35 | 3 COURSES - €38

STARTERS

FRESHLY MADE SOUP OF THE DAY (V)(1,3,7,9,12)

Please see our blackboard, served with artisan Guinness brown bread

MCHUGH'S SIGNATURE TWICE COOKED FRANK'S CHICKEN WINGS (3,6,7,9,10)

Cashel blue cheese dip, celery sticks

SLOW COOKED PORK CROQUETTES (1,3,7,12)

House made, slow cooked & pulled pork shoulder, basmati rice, fresh herbs, crumbed & served with our own apple & celeriac remoulade.

ROAST BEETROOT & FETA SALAD (V)(7,8,12)

Slow-roasted beetroot, creamy Irish feta, candied walnuts, fresh leaves, honey-balsamic & extra virgin olive oil dressing

MAINS

ALE BATTERED HADDOCK (1,2,4,6,7,10,12)

Crispy ale battered haddock, hand cut chips, house made tarragon tartare sauce, lemon, dressed mixed leaves
(Recommended Wine Pairing: Cuvée Prestige Picpoul de Pinet €8.50 glass; €33 bottle)

PAN-ROASTED CHICKEN SUPREME (7,12)

Crispy skin, herb mash, maple-glazed carrots & parsnips, thyme & garlic wild mushroom cream sauce
(Recommended Wine Pairing: The Pugilist Cabernet Sauvignon €9.50 glass; €38 bottle)

CHARGRILLED IRISH BEEF BURGER (1,3,7,10)

Melted cheddar, roast garlic mayonnaise, fresh sliced tomato, pickled gherkins, hand cut chips & dressed mixed leaves
(Recommended Wine Pairing: The Opportunist Shiraz €9.50 glass; €38 bottle)

HOME-MADE YELLOW CURRY (VEGAN)

Slow-simmered coconut curry infused with turmeric, lemongrass & ginger, sweet potato, baby corn & green beans, aromatic basmati rice, fresh coriander & lime

ADD CHICKEN €5 ADD PRAWNS €9 (2)

(Recommended Wine Pairing: Biscardo 'Morena Bianca' Lugana €10.00 glass; €40 bottle)

DESSERTS

WARM CHOCOLATE & HAZELNUT BROWNIE (1,3,7,8)

Home made chocolate sauce, vanilla ice-cream (Gluten free brownie available)

SELECTION OF ICE CREAMS & SORBET (1,3,7)

Raspberry coulis

KNICKERBOCKER GLORY (3,7)

Mixed fruits, vanilla ice cream, Chantilly cream, raspberry coulis

APPLE & MIXED BERRY CRUMBLE TART (1,3,7)

Stewed apples, berry compote, crumble topping & vanilla ice cream

(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