



Celtic Whiskey Bar & Larder

EARLY BIRD MENU

SUNDAY - THURSDAY 4:00PM-6:30PM

2 COURSE €28.50

3 COURSE €35

STARTERS

CHEF'S SOUP OF THE DAY

Home-made brown bread 1,7,9

IRISH CHICKEN WINGS

Tossed in our Guinness BBQ sauce 1,12

SMOKED HADDOCK FISHCAKE

Chive veloute, pickled shallots, and crisp caper salad 3,4,7

GOLDEN FRIED BRIE

Home-made orange and cranberry compote, seasonal leaves . 3,7

MAINS

KILLARNEY BLONDE BATTERED FISH AND CHIPS

Pea puree, home-made tartar sauce, chips 1,3,4,7,10,12

BEEF AND GUINNESS SHORT RIB

Slow braised beef Short Rib, baby carrots, creamy mash,
beef and Guinness jus 1,7,9,12

OVEN ROASTED CHICKEN SUPREME

Champ potato, grilled asparagus, mushroom sauce 7,12

SPICED BEAN CASSOULET VG

With aromatic couscous 1,6,9

DESSERTS

TWISTED SNICKERS

Chocolate salted caramel tart, peanut butter ganache,
peanut brittle 1,5,6,7,12

RED VELVET AND WHITE CHOCOLATE BROWNIE - VG

Raspberry gel, vanilla ice cream 1,6

CHOCOLATE & ORANGE MARQUISE

Orange and basil compote, blood orange sorbet 3,6,7

1. Gluten

3. Eggs

5. Peanuts

7. Milk

9. Celery

11. Sesame

13. Lupin

2. Crustaceans

4. Fish

6. Soybeans

8. Nuts

10. Mustard

12. Sulphites

14. Molluscs