

Early Bird Summer 2014

5.30-6.30pm 2 course €22.50 3 course €27.50

Soup Of the day cv

O Connors rustic seafood chowder with poached salmon, cod and smoked haddock in a pernod and fennel infused cream sauce

Flash fried calamari with a garlic and lime aioli and a tossed seasonal mixed leaf salad c

Honey roasted ham hock terrine with a fresh cucumber pickle and a Stonewell Cider and apple reduction c

Toon Bridge feta, blanched green bean, red onion and lime pickle salad with roasted butternut squash puree. CV

O Connors mixed seafood in a creamy lemongrass sauce and topped with a smoked sundried tomato crumble with garlic and sea salt croutons

8oz Twomey's Black Angus beef sirloin topped with a red onion marmalade with a red wine jus. C

Slow roasted Jack Mc Carthy pork belly with wild boar black pudding soaked in an apple cider served on a curried colcannon mash. C

Free range Shannon Vale chicken breast served on a Cashel Blue cheese, chorizo and white wine cream reduction tagliatelle. C

O Connors Seafood risotto infused with saffron cream and parmesan topped with crisp dried onions. C

Pan-fried Union Hall hake served with crushed baby new potato, Savoy cabbage and smoked bacon, drizzled with a lemon butter sauce. C

Traditional Dungarvan beer battered fish and chunky home cut chips served with pea and mint puree and homemade tartar. C

Bantry Bay Mussels Marinara steamed in white wine, cream and lemon. C

Vegetarian option of the day. CV
