

Harpers

Early Bird

STARTERS

Seasonal Soup of the Evening

Homemade Soda Bread (1, 2, 7, 14 VEG, A-GF, A-VE)

J.J. Cullen's Ham Hock Terrine, Gooseberry Chutney, Horseradish

Apple Compote, Sauce Gribiche, Toasted Sourdough
(1, 2, 4, 9, 14 A-GF)

Bally & Kish Smokehouse Haddock Fishcake

Wilted Spinach, Hollandaise, Chive Oil (1, 2, 4, 5, 7, 9)

Goats Cheese Caramelised Puff Pastry Tartlet

Semi-dried Tomato, Onion Jam, Riversfield Organic Leaves (2, 4, 7, 9, 14 A-GF, VEG)

Toonsbridge Mozzarella, Grantstown Heirloom Tomatoes, Crispy Serrano Ham

Highbank Balsamic, Brioche (2, 4, 7, 9, 14 A-GF, A-VEG, A-VE)

MAINS

Rings Farm Chicken Supreme, Pea Fricassee, Smoked Bacon

Carrot, Roasting Jus (1, 7, 9, 14)

Paddy Mullins Lamb Shoulder, Aubergine, Courgette

Smoked Yoghurt, Lamb Sauce (1, 7, 14)

Paddy Mullins Hereford Beef Fillet and Short Rib

Roasted Onion, Tomato Tapenade, Kale, Bone Marrow Gravy 1, 4, 7, 14 (Supplement €5)

Riversfield Farm Vegetable Risotto, Artichoke, White Truffle

Parmesan, Crispy Meadow Park Duck Egg (1, 2, 4, 7, 14 VEG, A-VE, A-GF)

J.J. Cullen's Pork Fillet, Crispy Serrano Ham, Girolle

Broad Beans, Polenta, Highbank Orchard Cider Cream (7,9)

Baked Fillet of Salmon, Riversfield Farm Vegetables

Baby Boiled Potato, Hollandaise (4, 5)

Additional Sides (€3.50 each) - Green Salad/ Chunky Fries/Skinny Fries/ Sweet Potato Fries

**All main courses served with
Seasonal vegetables and creamed potatoes**

ALLERGENS: 1.Celery, 2. Gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Molluscs, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame, 13. Soya, 14. Sulphur Dioxide

VEG- Vegetarian | A-VE – Available vegan with some substitution | A-GF – Available Gluten free with substitution

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DESSERTS

Bailey's Cheesecake

Coffee Nougatine, Vanilla Cream (2,7 2, 7)

Vanilla Panna Cotta

Poached Rhubarb, Honeycomb, Verbena (2, 4, 7 A-GF)

Strawberry Tartlet

Vanilla Cream, Basil, Strawberry Sorbet (2, 4, 7)

Warm Chocolate Brownie

Seasonal Berries, Candied Walnuts, Vanilla Ice Cream (2,4,7,10)

SELECTION OF IRISH CHEESES

Grapes, Relish & Crackers (7, 2, 14) (Supplement €5)

DESSERT COCKTAILS

€10.00 each

Peanut Butter Cup

Smooth Peanut Butter, Cognac, Frangelico, Milk & Cream (3,4,6,7)

Berry Shortcake

Cognac, Crème de Mûre, Limoncello, Milk, Cream & Shortcake Biscuit (1,3,6)

Espresso Martini

Vanilla Vodka with Coffee Liqueur, Syrup & a fresh short of double espresso

Whiskey Sour

Irish whiskey, Angostura Bitters, Fresh Lemon Juice, Syrup & Fluffy Egg Whites (2,5)

2 Course €24.95 per person - 3 Course €29.95 per person
Available Sunday - Thursday 5pm - 7pm
Friday & Saturday 5pm - 630pm

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