

2 Courses €27.50 plus Tea/Coffee

## Early Bird Menu 2024

Sun - Fri 17:30-18:30

## To Begin...

#### Hobson's Soup of the Day

With Homemade Brown Bread 1,6,7,9

# Spring Onion Smoked Bacon & Cheddar Potato Cake

Homemade Guacamole & Rocket Leaf Salad 1,3,7,12

### Lemon Pepper Fried Calamari

Garlic & Lemon Aioli Mixed Leaves 1,6,8,14

#### Classic Caesar Salad

Anchovy Dressing & Parmesan Cheese 1,3,6,8

## The Main Event...

#### Slow Cooked Beef Feather Blade

Red Wine and Thyme Jus 1,3,6,7,9,12

#### Herb & Onion Stuffed Chicken Ballotin

Smoked Bacon & Thyme Gravy 1,6,7,12

#### Hobson's Oven Baked Fish of the Day

Saffron & Mussel Volute 1,2,4,7,9,8

#### Smoked Salmon Tagliatelle

White Wine & Garlic Cream Sauce, Garlic Croute 1,3,4,8,12

#### Vegetarian Dish of the Day

Please ask your server for details

## The Sweet Finale...

#### Hobson's Cheeseboard

Grapes, Tomato Relish & Olive Tapenade 1,3,7

#### Cheesecake of the Day

Fruit Coulis & Vanilla Ice Cream 1,3,7,12

#### **Tradition Crème Brule**

Vanilla Ice Cream 1,3,7

#### Homemade Chocolate Brownie

Chocolate Sauce & Vanilla Ice Cream
1.3.7

Freshly Brewed Tea or Filtered Coffee

Please note our menus are subject to available produce

Menus Allergens: 1. Cereals containing Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs