

EARLY BIRD

SET DINNER MENU

5:30PM - 7:00PM

€39

PER PERSON

TO START

TODAY'S SOUP

Treacle Guinness Bread

1, 2, 8, 11A, 11B, 11C, 11D, 12, 13

SMOKED SEAFOOD CHOWDER

Poached Seafood, Creamy Dill Brith, House Guinness Bread

1, 2, 3, 4, 5, 8, 9, 11A, 11B, 11C, 11D, 12, 13

CHICORY

McCormack Farms Endive, Boyne Valley Blue Cheese, Golden Raisins, Praline Pecans

2, 8, 9, 10G, 12, 13

MUSHROOM PARFAIT

Baked Waffles, Grape Chutney

1, 2, 11A, 12, 13

MAIN COURSE

FISH 'N' CHIPS

Tempura Haddock, Pea Purée, Tartare Sauce, Chunky Fries

1, 2, 5, 9, 11A, 12, 13

CHARRED SWEET POTATO STEAK

Sweet Potato Risotto, Candied Nuts, Chimichurri, Sweet Potato Crisps

6, 8, 9, 10E, 11D, 12, 13, V

HALF ROAST CHICKEN

Pomme Purée, Seasonal Vegetables, Bordelaise

2, 9, 12, 13

10OZ STRIPLOIN/ RIB EYE STEAK €15.00 Supplement

Onion Rings, Triple Cooked Chips, Peppercorn Sauce

2, 8, 9, 11A, 12, 13

TO FINISH

PECAN BROWNIE

Chocolate Ganache Sauce
Salted Caramel Ice Cream

1, 2, 6, 10E, 11A

HOUSE CHEESECAKE

Please Ask Your Server For Details

1, 2, 11A

TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

1, 2, 9, 11A

SEASONS

AT THE LIBERTIES GATE RESTAURANT

by Eric Osborne