

## EARLY BIRD MENU

5.30PM - 7.30PM

2 courses €21.95 / 3 Courses €24.95

### STARTERS

#### **Soup** (1,11,12)

With grilled sourdough

#### **Crispy Calamari** (1,3,4,10)

Salt & chilli calamari with a sweet chilli, lime & soya dressing

#### **Moules Mariniere** (1,7,11,12,14)

Fresh west Cork mussels in a creamy white wine & garlic sauce.  
Served with grilled rye bread

#### **Dockyard Wings** (1,3,6,9)

Choose homemade BBQ or spicy sauce with celery sticks & Cashel blue cheese dip

#### **Goats Cheese** (8,10)

Warm goats cheese with fig jam, caramelised onions, mixed leaf salad & pecan nuts

### MAINS

#### **8oz Ribeye Steak** (1,3,7,9) (€3 Supplement)

Served with a parmesan & caramelised onion baked potato, crispy onion rings with parmesan & garlic crumbed portobello mushrooms. Served with a choice of garlic butter or pepper sauce (Add Tempura Prawns €3)

#### **Fish and Chips** (1,3,4)

Catch of the day in a light, crispy tempura batter, with homemade tartar sauce. Served with our house fries

#### **Tiger Prawn Linguine** (1,2,3,4,7,9)

Tiger prawn linguine with a creamy sundried tomato & roast red pepper sauce, finished with parmesan cheese. Served with a side of garlic bread

#### **Parmesan Crumbed Chicken** (1,3,7,8,9)

With smoked gubeen cheese & pine nut stuffing & wild mushroom sauce. Served with roast butternut squash & mashed potatoes

#### **Dockyard Beef Burger** (1,3,7,10) (Add Bacon €2)

With cheese, onion rings, cos lettuce, ketchup & baconaise on a toasted brioche bun. Served with house fries

#### **Wild Mushroom Risotto** (7,9)

Wild mushroom & tarragon risotto finished with parmesan and parsnip crisps (vegan version available)

### PLEASE ASK YOUR SERVER FOR DESSERTS

**Allergens:** 1.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