

ALEXIS

BAR AND GRILL

SAMPLE
EARLY BIRD MENU

CREAM OF ARTICHOKE SOUP, WHITE TRUFFLE OIL

RIGATONI PASTA WITH VEAL RAGOUT, PARMESAN CHEESE

FRESH ASPARAGUS RISOTTO ,LEMON OIL

ROAST WOOD PIGEON TART, BRAISED ONIONS, ENDIVE SALAD

PAN-FRIED CHICKEN LIVERS, PANCETTA, FRESH SAGE BUTTER

POACHED UNDYED SMOKED HADDOCK, SPRING ONION MASH ,
MESCLUN SALAD, WHITE WINE CREAM SAUCE

BLANQUETTE OF CORN FED CHICKEN WITH SUMMER VEGETABLES

SLOW COOKED EDENDERRY FARM PORK SHOULDER,
FIG & APPLE COMPOTE

PAN-FRIED LAMB'S LIVER, CHAMP POTATO,
SAUTEED ONIONS, CRISPY PANCETTA

PENNE PASTA, FOUR CHEESE SAUCE

APPLE & RHUBARB CRUMBLE

FLOATING ISLAND, FRESH BERRIES

CHOCOLATE POT

HOMEMADE CHOCOLATE BROWNIE, VANILLA ICE CREAM

TRADITIONAL FRUIT TRIFLE

2 COURSE € 18.00

3 COURSE € 22.00

LAST ORDERS FOR EARLY BIRD MENU IS 7.00PM
THANK YOU FOR YOUR CO-OPERATION

ALL MENUS ARE SUBJECT TO CHANGE