

RUDYS

Chef's Midweek Selection

**€79.50 for two
Week 1**

Selection is a thoughtfully curated menu available Sunday to Thursday, showcasing the chef's favourite seasonal dishes. Crafted with fresh, locally sourced ingredients, it highlights comforting flavours, refined techniques, and a touch of creativity—perfect for relaxed midweek dining.

2 Course Set menu for two with a bottle of house red or white wine

Starters

Smoke Wings (1,6)

Crispy chicken wings tossed in smoky Jack Daniel's barbecue glaze.

House Croquettes (1,3,7)

Golden beef and cheese croquettes with parsley, crisp on the outside and rich within.

Golden Goat's Cheese (7,8)

Warm goat's cheese with a light golden crust, served simply to highlight its creamy texture.

Mains

Ballotine of Chicken (1,7)

Crispy breaded chicken ballotine filled with cheese, chilli and onion, served with smooth potato purée and rainbow carrots

Rolled Sea Bass (4,7)

Rolled and delicately stuffed sea bass served with baby ratatouille and a fresh sauce

Beef & Red Wine Ravioli (1,7)

Ravioli filled with slow-cooked beef, served with parmesan and a glossy red wine jus.

Wine for your menu is included as selected.

Should you wish to enjoy a different wine, you're very welcome to upgrade by simply paying the price difference, allowing you to choose a bottle that better suits your taste while only paying the additional cost.

PLEASE ALWAYS ADVISE ANY MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

1.Gluten 2.Wheat 3.Peanuts 4.Tree Nuts 5.Celery 6.Mustard 7.Eggs 8.Sesame

9.Fish 10.Crustatians 11.Molluscs 12.Soya 13.Sulphites 14. Lupin

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Chef's Midweek Selection

€79.50 for two

Week 2

Selection is a thoughtfully curated menu available Sunday to Thursday, showcasing the chef's favourite seasonal dishes. Crafted with fresh, locally sourced ingredients, it highlights comforting flavours, refined techniques, and a touch of creativity—perfect for relaxed midweek dining.

2 Course Set menu for two with a bottle of house red or white wine

Starters

Fire Wings (1,6)

Crispy chicken wings tossed in fiery hot sauce.

Coastline Scallops (4,7)

Pan-seared scallops served with smooth cauliflower purée and a crunchy pancetta crumb.

Golden Goat's Cheese (7,8)

Warm goat's cheese with a light golden crust, served simply to highlight its creamy texture.

Mains

Ballotine of Chicken (1,7)

Crispy breaded chicken ballotine filled with cheese, chilli and onion, served with smooth potato purée and rainbow carrots

Slow-Cooked Pork Belly (7)

Tender pork belly served with seasonal vegetables, creamy Parmesan mash and a rich apple cider reduction

Lobster Ravioli (1,2,7)

Hand-filled lobster ravioli served in a rich shellfish bisque, finished with fresh herbs.

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