



SUNDAY LUNCH MENU

- STARTERS -

Ham Hock Terrine

Served with pickled carrot, mushroom, cauliflower purée (1,4,9)

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Pan Seared Chicken Liver

Sweet potato fondant, celeriac espuma & radish (1,4,7,9)

Wild Mushroom Tartlets

Creamy wild mushroom and spinach served on a puff pastry tartlet with rocket salad (1,3,7,9,12)

- MAIN COURSE -

Pan Seared Pacific Seabass

Served with new baby potato cakes, celeriac pure, samphire & hollandaise sauce (1,4,7,9,12)

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Roasted Sirloin of Beef

Served with creamy mash, seasonal vegetables & red wine jus (9)

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Irish Supreme of Chicken

Roasted courgette, shimeji mushroom, pomme puree & pomodoro sauce (7,9)

- VEGETARIAN -

Thai Red Curry

Served with basmati rice & naan bread (1,7,12)

- DESSERT -

Meringue Kisses

Served with fresh cream & strawberry compote (1,3,7,8,12)

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Baileys Cheesecake

Served with fresh cream (1,3,7,8)

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Apple & Cinnamon Crumble

Served with caramel sauce & vanilla ice cream (1,3,7,8,)

Lunch menu 2 courses €30 or 3 courses €35

Plus 10% Service Charge received entirely by staff



ALLERGEN LIST

1. cereals containing gluten, 2. crustaceans, 3. eggs, 4. fish or shellfish, 5. peanuts, 6. soybeans, 7. milk, 8. nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. sulphur dioxide and sulphites, 13. lupin, 14. molluscs