



Sunday Lunch

2-course for €35 | 3-course for €40

Plus 10% Charge (received entirely by staff for groups of 6 or more)

- Starters -

Vegetable Soup

Fresh Bread, Butter (7, 9)

Warm Breaded Goats Cheese Salad

Mixed Salad, Cherry Tomato, Balsamic Glaze (1, 7, 10, 12)

Caesar Salad

Baby Gem, Parmesan, Croutons (1, 3, 4, 7, 12)

- Main Course -

Roasted Striploin of Irish Beef

Creamy Mash Potato, Roast Potato, Red Wine Jus (7, 9, 12)

Pan Fried Sea Bass

Sautéed Potato, Tender Stem Broccoli, Butter Sauce (4, 7, 12)

Roast Supreme of Chicken

Creamy Mash Potato, Roast Potato, Red Wine Jus (7, 9, 12)

Thai Red Vegetable Curry

Basmati Rice, Garlic and Coriander Naan (1, 6, 9, 12)

- Dessert -

Creme Brulée

Homemade Short Bread Cookie (1, 3, 7)

Warm Chocolate Tart

Chocolate Sauce, Vanilla Ice Cream (1, 3, 7)

White Chocolate Cheesecake

Raspberry Coulis, Berry Compote (1, 3, 7, 12)

Cream Filled Profiteroles

Fresh Cream, Chocolate Sauce (1, 3, 7, 12)

Selection of Irish Cheeses (supplement of €4.00)

Homemade Chutney, Water Crackers (1, 7, 9, 10, 12)

This menu is indicative and subject to change with seasonal availability.

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 & Sulphates | 13. Lupin | 14. Molluscs