

# AILEENS

## sunday menu

### WELCOME

#### Selection of Homemade Breads

*Cuinneog butter, sea salt*

### STARTERS

#### Cauliflower & Smoked Gubbeen Cheese Soup

*garden chive and bacon*

#### Terrine of Pork Knuckle & Meere's Whiskey Black Pudding

*apple and cornichon*

#### Atlantic Red Prawn Salad

*brandy infused Marie-Rose, crispy gem*

#### Real Italian Burrata

*Heirloom tomato, balsamic and rocket*

### MAINS

#### Roast Rib of Aged Irish Herford Beef

*served with all the trimmings, beef dripping roast potatoes, seasonal greens, roasted carrot, Yorkshire pudding, roast juices*

#### Pan Fried Fillets of Wild Sea-Bass

*petit pois, white asparagus, smoked bacon velouté*

#### Slow Roasted Rump of Kilshanny Lamb

*spiced carrot, colcannon potato, mint infused jus*

#### Homemade Gnocchi

*organic wild Irish mushrooms, baked potato foam*

### DESSERTS

#### Classic Crème Brûlée

*Burren gold pastry twists, vanilla ice-cream*

#### Warm Apple Crumble

*custard and ice-cream*

#### Homemade Cheesecake

*fresh strawberries, Bó & Baine strawberry ice-cream*

#### Selection of our Signature Bó & Baine Ice-cream

*crisp wafer basket, chocolate sauce*

### TEA / COFFEE

2 course meal inc. tea and coffee €29

3 course meal inc. tea and coffee €36

