

SUNDAY A LA CARTE

STARTERS MAIN COURSE DESSERTS

Today's Soup £5.50

Whipped Butter, Homemade Guinness Wheaten

Chicken Liver Parfait £7

Onion Jam, Roasted Nuts, Brioche

Jack Daniels Baby Back Ribs £7

Radish, Slaw

Smashed Avocado £7

Poached Free Range Hen's Egg, Feta Cheese, Homemade Fennel Bread

Buttermilk Fried Squid Taco £7

Lime, Black Garlic Aioli, House Salsa

Cherry Valley Duck Breast £19

Confit Duck Hash, Chicory, Beetroot, Roasted Fig

Irish Chicken Supreme £17

Roasted Spiced Carrot, Miso Caramel, Ginger And Carrot Purée,
Garlic And Soy Reduction

Quinn's Butcher's Sirloin Steak £25

Beer Battered Onion Rings, Confit Tomato, Triple Cooked Chips,
Bushmills Peppercorn Cream

Turmeric and Coconut Vegan Curry £13

Thai Rice, Coriander Salad

Salted Hake Fillet £17

Crushed Baby Potatoes, Caramelised Cauliflower, Hazelnut Crumble, Curried Velouté

Malteser Tiramisu £5.50

Tonka Bean Creme Brulee £5.50

Homemade Cookie

Citrus Panna Cotta £5.50

Oat Crumble, Lemon Firbina Sorbet

Dark Chocolate Mousse £5.50

Salted Caramel Fudge, Bailey's Cream

Chocolate Fudge & Irish Sea Salt Brownie £5.50

Rum & Raisin Ice-Cream

Guinness Sticky Toffee Pudding £5.50

Honeycomb Ice Cream, Butterscotch Sauce



Tailor's House
BAR | RESTAURANT | GUEST ROOMS

SUNDAY ROASTS

SERVED 12PM - 4PM

Slow Cooked Irish Sirloin (Seared Pink)

Yorkshire Pudding, Stout Gravy

Butter Roasted Turkey Breast

Sliced Ham, Clonakilty White Pudding and Apple Stuffing

Honey and Mustard Roasted Gammon Steak

Pineapple, Rum and Chilli Chutney

*All served with Roast and Creamed Potatoes
and Roast Seasonal Vegetables*

SIDES £3.50

Triple Cooked Chips

Skinny Fries

Sweet Potato Fries

Triple Cooked Chips, Truffle Oil, Parmesan, Mayo

House Salad

Seasonal Vegetables

Creamy Mash

Buttery Champ

**3 COURSE SUNDAY LUNCH
£21.95 PER PERSON**