

Sunday Lunch

served from 1pm-4pm

2 COURSE €29.50 incl. Tea/Coffee | 3 COURSE €35.50 incl. Tea/Coffee

STARTERS

Soup of the Day (Please ask your server)

1 (bread), 7,9

Baby Gem Caesar Salad w. Streaky Bacon, Aged Grana Padano, Croutons & Caesar Dressing

1,3,4,7,10

Fish Bonbons w. Red Pepper & Chilli Ketchup & Tartar Sauce

1,3,4,7,9,10

Soft Goat's Cheese & Red Onion Marmalade Tartlet

w. Young Herbs, Saffron Pickled Pear & Basil Pesto

1,3,5,7,8,9

Thai Style Chicken Wings w. Sesame Seeds, Chilli, Scallions & Hot Honey

1,6,11

MAINS

Roast Striploin of Beef w. Yorkshire Pudding, Roast Potato, Young Greens & Peppercorn Sauce

4,7,9,10

Pan Roast Chicken Supreme w. Roast Potato, Mushroom Creme Sauce

7,9

Roast Turkey & Honey Glazed Ham w. Herb Stuffing, Roast Potato, Pan Roast Gravy

1,7,9

Baked Fillet of Salmon w. Young Greens, Lemon Beurre Blanc Sauce

4,7

Rigatoni Pasta Verde w. Creamy Pesto Sauce, E.V. Olive Oil, Toasted Pinenuts, Aged Parmesan

1,7 (vegan option available)

All Main Dishes Served with Vegetables & Potatoes of the day

7,9,12

DESSERTS

Baileys Crème Brûlée

w. Almond Biscotti & Ice Cream

1,3,6,7,8

Chocolate Brownie

w. Berry Compote & Vanilla Ice Cream

1,3,6,7,8

Vanilla Panna Cotta

w. Strawberry Puree & Blackberry Sorbet

1,3,6,7,8

Homemade Tiramisu

w. Vanilla Ice Cream & Cappuccino Foam

1,3,6,7,8

Allergens: 1= Cereals 2= Crustaceans 3= Eggs
4= Fish 5= Peanuts 6= Soybeans 7= Milk



8= Nuts 9= Celery 10= Mustard 11= Sesame Seeds
12= Sulphur Dioxide 13= Lupins 14= Molluscs