



SUNDAY LUNCH MENU 4 COURSES €37. 2 COURSES WITH TEA/COFFEE €29.50

Starters

HOMEMADE ROASTED ROOT VEGETABLE SOUP (V) (1,2,4,7) With Traditional Brown Bread

CRISP CHICKEN WINGS YOUR WAY (2)

House Hot Sauce (7), Sweet N Tandy BBQ (5,14), or Hot Honey Sriracha Celery Spears(1), Ranch Dip (4,7,9)

CLASSIC CAESAR SALAD (2,4,5,7,9)

With Smoked Bacon, Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese And House Caesar Dressing

GOLDEN FRIED BRIE BITES (2,4,7) With a Homemade Cranberry Jam on a bed of house salad

GOLDEN FRIED CORN RIBS (VG) Roasted Garlic Aioli, Choice of Sauce, Dry Rub

CHICKEN & WILD MUSHROOM VOL AU VENT (2,4,7,10,14)

HOMEMADE SEAFOOD CHOWDER (1,2,5,7,14) Mixed Fresh Seafood, Farmhouse Brown Bread

Mains

ROAST STUFFED TURKEY AND HAM (2,4,7, 14) with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes

ROAST RIB OF BEEF (2,4,7,14) with Cracked Pepper and Herb Crust and Yorkshire Pudding, Served with a Melange of Fresh Market Vegetables & Mash Potatoes

BAKED FILLET OF IRISH SALMON (5,7,14) Creamed Potato, Asparagus, Lemon & Dill Sauce, Fresh Lemon Wedge

GOLDEN FRIED SCAMPI(2,3,5,7,) With Pea Puree, House Tartare , Salad & Hand Cut Chips* €6.50

WILD MUSHROOM & SPINACH CAJUN PENNE PASTA(V) (2,7) Fresh Chilli Garlic And Torn Basil Leaves In A Spiced Tomato Sauce Add Chicken +€4 Add Prawns (3) +€6

BLACK PUDDING & LEEK STUFFED CHICKEN (2,7,13,14) Wrapped in Smoked Streaky Bacon, Champ Mash, Tenderstem Broccoli, Mushroom Cream Sauce

SLOW BRAISED BEEF CHEEK (2,7,14) Champ Mash, Parsnip Puree, Tenderstem Broccoli, Red Wine Jus

6oz FILLET STEAK with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Rings and A Choice of Sauce (2,14)- +€9.50

10oz SIRLOIN STEAK with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Rings and A Choice of Sauce (2,14)- + €9.50

Desserts

STRAWBERRY ETON MESS (4,7) Fresh Strawberries, Lemon Curd

SELECTION OF ICE CREAM (7)

FRESH CREAMED PROFITEROLES (2,4,7) Rich Chocolate Ganache

CHEFS HOMEMADE CHOCOLATE BROWNIE (4,7,10)

Vanilla Ice Cream, Chocolate & Toffee Sauce, Candied Nuts

BAKED APPLE PIE (2,4,7,10,13) with Crème Anglaise, Vanilla Ice Cream

HOMEMADE STICKY TOFFEE PUDDING (4,7) Warm Butterscotch Sauce, Salted Caramel Ice Cream

BAILEYS & ROLO CHEESECAKE (2,4,7) Butterscotch Sauce

FRESHLY BREWED TEA OR COFFEE

Allergens: 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites). "All meats are guaranteed Irish" V = Vegetarian VG = Vegan