



SUNDAY LUNCH MENU

2 COURSE MEAL €27, 3 COURSE MEAL €34

STARTERS

Freshly made Soup of the Day

Served with a Crispy Roll or Brown Bread
(1)(2)(4)

Crispy Potato & Fish Croquettes

Tartar Sauce
(1)(2)(3)(4)(5)(10)(13)

Goats Cheese & Beetroot Salad

Walnuts, Honey & Black Pepper Dressing
(4)(9)(13)

Chicken Wings

Sriracha & Honey or Korean Sweet & Sticky Sauce, Blue Cheese Mayo
(1)(4)(7)

MAIN DISHES

Errigal Gourmet Bacon Cheeseburger

Irish Cheddar, Lettuce, Tomato, Burger Sauce, Sesame Bun, Skin on Fries
(1)(3)(4)(5)(6)(7)

Katsu Chicken Burger

Katsu Mayo, Japanese Slaw, Sesame Bun, Skin on Fries
(1)(3)(4)(5)(7)

Beer Battered Fish (gluten free)

Tartar Sauce, Mushy Peas, Triple Cooked Chips
(3)(10)(13)

Buttered Chicken Curry

Pilau Rice, Naan Bread
(1)(4)(9)

SUNDAY ROAST

Sunday Roast Sirloin of Beef (€5.00 supplement)

Mash, Duck Fat Roaster, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus
(1)(2)(3)(4)(13)

Sunday Roast Turkey & Ham

Mash, Duck Fat Roaster, Seasonal Vegetables, Sage, Onion, Herb & Sausage Meat Stuffing Red Wine Jus
(1)(2)(3)(4)(13)

Market Fish of the Day

Please ask server
(10)



DESSERTS

Baileys & Tiramisu Cheesecake

Coffee, Chocolate

(1)(4)(13)

Baked Rocky Road Cookie

Popcorn, Honeycomb, Marshmallow, Shortbread, Vanilla Ice-Cream

PLEASE ALLOW 10 MINUTES AS ITS PREPARED TO ORDER

(1)(3)(4)

White Chocolate & Cardamon Crème Brulée

Cinnamon Shortbread

(1)(3)(4)

Apple & Mix Berry Crumble

Creme Anglaise

(1)(3)(4)(9)

Sticky Toffee Pudding

Vanilla ice cream, Salted toffee Sauce

(1)(3)(4)

Selection of Ice Cream

(1)(3)(4)

Selection of Irish Cheese

Quince Jelly & Crackers

(1)(4)

ALLERGENS



1. Gluten



2. Celery



3. Egg



4. Milk



5. Mustard



6. Soybeans



7. Sesame
Seeds



8. Peanuts



9. Tree Nuts



10. Fish



11. Crustaceans



12. Molluscs



13. Sulphur Dioxide
Sulphites



14. Lupin