



SUNDAY LUNCH MENU

2 COURSE MEAL €27, 3 COURSE MEAL €34

STARTERS

Soup of the Day

Gourmet Bread Roll (1,2,4,7)

Thai Duck Salad

Red Pepper, Mangetout, Coriander, Mint, Cashew Nuts, Thai Dressing (4,6,7,9)

Bacon Caesar Salad

Cos Lettuce, Bacon, Caesar Dressing, Croutons, Aged Parmesan (1,4,10,13)

Chicken Wings

Sweet Chilli & Orange, Blue Cheese Mayo (1,4,7)

Indian Fish Cakes

Spiced Yogurt (1,3,4,5,6,10)

Crab Bruschetta

Lime, Chilli, Mayo, Tomato Concasse, Toasted Sourdough (1,3,4,5,11)

MAIN DISHES

Smash Cheeseburger

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

Vegan Chickpea Curry

Pilau Rice (1,9)

Beer Battered Fish (gluten free on request)

Tartar Sauce, Mushy Peas, Triple Cooked Chips (1,3,4,10,13)

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

Eton's Mess Cheesecake

Fresh Strawberries, White Chocolate Ice Cream

(1,4,3)

Baked Rocky Road Cookie

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

PLEASE ALLOW 10 MINUTES AS ITS PREPARED TO ORDER

(1,3,4)

Orange & Rhubarb Trifle

(1,3,4)

Apple & Mix Berry Crumble

Creme Anglaise

(1,3,4,9)

Pistachio Chocolate Brownie

Salted Caramel Ice Cream

(1,3,4,9)

Selection of Ice Cream

(1,3,4)

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