



# 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)

### **Haddock Goujons**

Curry Coleslaw (1,3,4,5,10)

### **Golden Brie**

Pickled Salad, Plum Chutney & Candied Pecans (1,3,4,9, 13)

## MAIN DISHES

### **Smash Cheeseburger**

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

### **Vegan All' Arrabbiata Gnocchi**

Basil Pesto, Toasted Pine Nuts, Cherry Tomato, Spinach (1,9,13)

### **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

### Apple Crumble Cheesecake

Crème Anglaise, Honeycomb Ice Cream  
(1,3,4)

### Gingerbread Sticky Toffee Pudding

Salted Caramel Ice Cream, Toffee Sauce  
(1,3,4,13)

### Lemon & White Chocolate Pavlova

Seasonal Fruit, White Chocolate Ice Cream  
(3,4)

### Orange & Rhubarb Trifle

Topped with Chantilly Cream  
(1,3,4)

### 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