



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

Cowboy BBQ, Tangy & Spicy, Ranch Dip (1,4,5,6,7)

Haddock Goujons

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

Golden Brie

Brie, Crushed Walnuts, Salad, Spiced Apple & Rosemary Chutney (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)

Beer Battered Fish (gluten free on request)

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

Errigal Chicken Curry (available with Vegetables only as well)

Mild Spiced Curry, Vegetables, Chicken & Naan Bread (1,4,9)

SUNDAY ROAST

Sunday Roast Sirloin of Beef

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

Cheesecake of the Day

Please ask server for details, served with Ice Cream

(1,4)

Knickerbaker Glory

Layered Ice-Cream, Strawberry & Chocolate Sauces, Berries topped with Meringue, Nuts & Popping Candy

(3,4)

Lemon & White Chocolate Pavlova

Seasonal Fruit, White Chocolate Ice Cream

(3,4)

Mocha Creme Brulee

Coffee infused Creme Brulee topped with Chocolate & Praline

(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