

SUNDAY LUNCH

STARTERS

Sundried Tomato and Herb Arancini
Tomato Emulsion, picked Salad Leaves
6-7-9-10-12

Shrimp Cocktail
Shredded Gem Lettuce, Lime, Marie Rose Sauce
2-3-4-7-9-10-12-

Crispy Squid Rings
Sweet Chili and Mayo dip
1(wheat)-3-6-7-9-10-14

Soup of the Day
Served with warm Krusted Rolls
1(wheat)-3-7-9-11-12

Button Mushroom and Chicken Fricassee
Warm Puff Pastry, nibbed Tarragon
1(wheat)-3-6-7-9-12

MAINS

Roast Leg of Lamb
Baby Onion, Dice Carrot, Rosemary Jus
6-7-9-10-12

Seared Fillet of Hake
Sauté Greens, Roast Garlic, Pesto Cream
4-6-7-8-9-12

Lemon and Coriander Crusted Salmon
Served in a Mussel and Clam Chowder
1(wheat)-2-3-4-7-9-10-12

Roast half of Irish Chicken
Sauté Potatoes, Roast root Vegetables, Thyme Gravy
6-7-9-12

Vegan Massaman Curry
Seasonal vegetables simmered in peanut, coconut and potato curry sauce.
6-9-11

DESSERT

Baked Apple and Berry Crumble
1(wheat)- 3-7-8 almond-12

Warm Chocolate Brownie
With vanilla bean ice-cream
1(wheat)- 3-6-7-8 hazelnut,12

Spiced Apple and Caramel Cup
Layers of spiced apple compote, vanilla ice cream and caramel sauce, crushed crumble, topped with whipped cream
1(wheat)- 3-6-7-8 almond -12

Baked Cheesecake
Sweet berry compote, Chantilly cream
1(wheat)- 3-6-7-12

Vegan Raspberry Fragipan Tart
Passion fruit sorbet, raspberry drizzle
1(wheat)- 6-8 almond -12

Three Courses
€38.00 PP

ALLERGENS

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts,
6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard11-Sesame Seeds,
12-Sulphites, 13-Lupins, 14-Molluscs