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SUNDAY
LUNCH

Sample Menu



Soup of the Day

Served with selection of fresh breads *Contains 1, 4*

Salad Caprese

Marinated tomato, buffalo mozzarella, courgette, rocket,
balsamic and red pepper *Contains 2, 6*

Oak Smoked Salmon

Pickled fennel, beetroot, citrus confit, beetroot aioli *Contains 2, 9*

Warm Marinated Beef Salad

Egg noodles, coriander, spring onion and lime, asian dressing,
pineapple salsa *Contains 1, 2, 5, 7*



Roast Sirloin of Irish Beef

Yorkshire pudding, pomme puree, roast gravy, watercress *Contains 1, 2, 5*

Honey Glazed Gammon & Roast Turkey

Parsley and shallot stuffing, mash potato, caramelised baby carrot *Contains 1, 2*

Pan Fried Fillet of Hake

Parmesan crusted potato, glazed asparagus, cauliflower puree,
citrus beurre blanc *Contains 2, 3*

Free Range Chicken Supreme

Creamed potato, tenderstem broccoli, wild mushrooms,
bacon cream jus *Contains 2, 4, 12*

Provençal Vegetable Risotto

Shaved parmesan, slow roast cherry tomato, rocket and lemon *Contains 2, 5, 6*



Warm Chocolate Brownie

Chocolate sauce, lime sponge, meringue *Contains 1, 2, 5, 6*

White Chocolate & Raspberry Dome

Raspberry gel, white chocolate cremeux, raspberry sorbet *Contains 1, 2, 5, 6*

Sticky Toffee Pudding

Salted caramel, chantilly cream, date paste *Contains 1, 2, 5, 6*

Selection of Ice Cream

Fruit coulis, chantilly cream *Contains 2, 5*

2 Course Lunch €32.00

3 Course Lunch €38.00

Please note that our chefs prepare all dishes to order, using fresh ingredients. If you prefer your meal without certain ingredients, feel free to ask and we will do our utmost to facilitate your request.

Allergens: 1 = Wheat, 2 = Milk, 3 = Mustard, 4 = Celery, 5 = Eggs, 6 = Nuts,
7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds,
12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin