

Sample Sunday Lunch

Chicken liver pate cumberland sauce, toasted ciabatta
Thai style fish cakes garlic aioli, sweet chilli sauce
Tempura of Prawns filo basket, mixed baby leaves, sweet chilli jam (2.00euro
supplement)
Soup of the Day garlic croutons, crème fraiche
Marinated Roast Chicken Salad baby gem leaves, black pepper croutons, shaved
parmesan, caesar dressing
Crisp spring roll of confit duck spiced noodle salad, bell pepper salsa
Warm goats cheese & basil crostini black olive tapenade, seasonal leaves

Rump of Lamb, garlic & herb crumb, mint jelly
Cod Fillet crab risotto, tomato & chervil dressing
Crisp Boneless Duck sage & sultana stuffing, orange sauce
10oz Sirloin Steak white onion puree, brandy & peppercorn sauce(3.00 supplement on
the Sirloin)
Vegetarian Baked spinach & feta cheese parcel, sweet chilli jam
Fillet of sea bass stirfry vegetables, spicy noodles, honey & soya dressing
Breast of Chicken mature cheddar & parma ham stuffing, sage butter

Sticky Toffee Pudding - warm butterscotch sauce
Vanilla Cheesecake - hot morello cherry sauce
Strawberry Bakewell Tart - sauce anglaise, vanilla ice-cream
Death By Chocolate - crushed honeycomb & sauce anglaise
Lemon Tart - raspberry & orange compote
Warm Apple Pie - crème anglaise & vanilla ice-cream
€25.00 plus 12.5% Service Charge
- Price Inclusive of Tea or Filter Coffee
Cappuccino, Latte or Espresso (€2.00 Extra)
Separate Childrens Menu Available - Please ask Your Server
All our meats are certified Irish