



Sunday Lunch Menu

2 Course Menu €35

Starters

Roasted Root Vegetable Velouté, Parsnip Crisp & Herb Oil

Served with Guinness & Treacle Brown Bread (1,3,7, 11, GFOA)

Roast Chicken Caesar, Parmesan & Sourdough Crisp (1,2,3,5,7,13,14, GFOA)

Tender roast chicken on a bed of crisp Romaine, tossed in a classic Caesar dressing.
Finished with shavings of aged Parmesan and a golden sourdough crisp.

Smoked Haddock & Salmon Fishcake (1,2,3,5,7,10,13,14)

Golden crisp fishcake with smoked Haddock, Atlantic Salmon and chives.
Served with tomato and chilli jam and watercress.

Mains

Slow-Roasted Beef with Red Wine Jus, Pommes Puree & Glazed Veg (7,12)

Succulent slow-roasted beef served with a rich Red Wine jus,
accompanied by silky pommes puree and seasonal glazed vegetables.

Pan-Seared Chicken Supreme, Celeriac Puree, Cognac Pepper and Mushroom Sauce (7,12)

Crisp-skinned pan-seared chicken supreme served with smooth celeriac purée.
Finished with a rich Cognac, pepper, and mushroom sauce.

Baked Hake with Panko & Parmesan Crust (1,2,4,5,7,8,13,14)

Oven-baked hake topped with a crisp panko and Parmesan crust,
finished with fresh rocket pesto.

Served with sautéed seasonal greens and roasted baby potatoes.

Vegetable & Lentil Coconut Curry (1,4,8, GFOA)

A fragrant coconut curry simmered with seasonal vegetables and hearty lentils,
gently spiced and full of warming flavour.

Served with fluffy basmati rice and warm garlic naan.

Desserts

Salted Caramel Chocolate Fondant (1,3,7)

Warm, molten dark chocolate cake with a gooey salted caramel centre.
Served with vanilla bean ice cream and a drizzle of caramel sauce.

Mini Meringues with Berries & Cream (3,7)

Light, crisp meringue rosettes topped with a dollop of whipped cream and fresh seasonal berries.
Finished with a hint of fruit coulis

Warm Apple Crumble with Crème Anglaise (1,3,4,7,8)

Cinnamon-spiced apples beneath a golden oat and almond topping.
Served with a velvety crème Anglaise

GFOA: Gluten Free Option Available, Please Advise Server

Allergens: 1. Cereals containing Gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts.
9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs