



SUNDAY MENU

STARTERS

- Homemade Soup of the Day** Served with Guinness Bread (1,2 wheat,12) **€8.50** **V**
- Chicken Wings Spicy or Asian BBQ Sauce (Starter/Main),** Cashel Blue Cheese Mayo, Dressed Salad, Cornichons (2, 3, 4, 8, 12, 13, 14) **€12.95**
€19.95
- Scorched Wild Irish Mackerel,** Beetroot, Celeriac and Apple Remoulade, Pickled Mustard Seeds and Organic Leaves (2,4,8,11,12,13,14) **€14**
- Baked Cooleeney Brie,** Cherry Compote, Focaccia and Toasted Almonds (2,8,9 Almonds,12,13) **€15**
- Andarl Farm Porchetta,** Kimchi, BBQ Sauce, Scallions and Sesame Seeds (2,11,12,13,14) **€14**
- Spiced Hummus,** Rosemary Focaccia, Feta, Sun-dried Tomatoes and Basil Oil (2, 11, 12, 13) **€13** **V**
- Chicken Caesar Salad,** Crisp Baby Gem, Grilled Chicken, Alsace Bacon Lardons, Aged Parmesan Shavings, Focaccia Croutons (2, 3, 4, 8, 12, 13, 14) **€16**

MAINS

- Pan-Fried Corn-Fed Chicken Supreme,** Filo Wrapped Gratin, Hegarty Cheddar, Grilled Asparagus, Red Wine Jus, Crispy Onions (2,8,12,13) **€27**
- Slow Cooked Angus Beef Feather Blade,** Champ Mash, Baby Carrots, Button Mushrooms, Alsace Bacon and Red Wine Jus (1,8,11,12,13,14) **€29**
- Homemade Pecorino & Truffle Gnocchi,** Parmesan Cream, Asparagus, Sundried Tomatoes, Scallions, Mushrooms, Courgettes and Toasted Pinenuts (2, 3, 8, 9, 12, 13) **€26**
- Beer Battered Haddock and Chips,** Homemade Tartare Sauce, Mushy Peas, Triple Cooked Chips, Grilled Lemon (2, 3, 4, 8, 12, 13,14) **€27**
- Roast Sirloin of Irish Beef** **€26**
Homemade Stuffing, Yorkshire Pudding, Roast Vegetables, Seasonal Greens, Mash, Chateau Potato, Duo of Sauce (1, 2, Wheat, 3, 8, 11, 12, 13, 14)

DESSERTS

- Warm Chocolate Brownie,** Topped with Pecans, Butterscotch Sauce, Honeycomb and Vanilla Bean Ice Cream (3,8,9 Pecans 12) **€10**
- Zesty Lemon Tart,** Finished with fresh mixed Berries, Crushed Meringue (2 Wheat, 3,8 12) **€10**
- Banoffee Tart,** Rich toffee, Fresh Bananas, topped with Crème Chantilly (2,Wheat, 3,8,12) **€10**
- Draynes Farm Ice Cream & Sorbet Selection** (8, 12, 13) Ask your server for today's flavours **€8**
- Selection of Irish Cheese,** Crackers, and Chutneys (2, Wheat, 8, 9, Smoked Almonds, 12, 13, 14) **€14**
- Home Made Petit Fours** **€4**
(2 Wheat, 3, 8, 9 Almonds, Pecans, Walnuts, 12,13)

SNACKS

- Spiced Provençal Olives** (12) **€4.50**
- Japanese Peanuts** (9) **€4.50**
- Rosemary and Smoked Salt Focaccia** with Chimichurri spread (2, 12, 13) **€5**

FROM THE JOSPER GRILL

- Josper Grilled 10oz Striploin,** Served with Choice of Side and Sauce, Dressed Watercress, Bone Marrow Medallions and Blistered Tomatoes (8,12,13,14) **€42**
- Josper Grilled 6oz Striploin Steak,** Served with Choice of Side and Sauce, Dressed Watercress, Bone Marrow Medallions and Blistered Tomatoes (8,12,13,14) **€27**
- 8oz Castle Beef Burger,** Tomato, Lettuce, Nduja Mayo, Red Onion Jam, Streaky Bacon, Pickled Cucumber, Dubliner Cheese, Triple Cooked Chips (1, 2 Wheat, 3, 8, 12, 13, 14) **€24**
- 6oz Lamb Burger,** Tomato, Lettuce, Nduja Mayo, Red onion Jam, Pickled Cucumber, Feta Cheese, Triple Cooked Chips (1, 2, 3, 8, 12, 13, 14) **€24**
- Atlantic Salmon Steak, Baby Potatoes, Courgettes, Green Peas and Pearl Onion Fricassee, Béarnaise Sauce** (3, 4, 6, 8, 12, 13) **€28**

SAUCES

- Chimichurri** (13), **€27**
- Green Peppercorn** (8,12,13)
- Béarnaise** (3, 8, 13) **€26**

SIDES

- Triple Cooked Chips** (12) **€5.50**
- Sweet Potato Chips** (12) **€6.50**
- Seasonal Vegetables** (8) **€6.50**
- Garden Salad** (12, 13) **€6.50**
- Mashed Potatoes** (8) **€6.50**
- Truffle and Pecorino Cheese Fries** (3, 8, 12, 13) **€6.50**

** All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill **

Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulphur Dioxide (14) Mustard