



SUNDAY MENU

STARTERS

Homemade Soup of the Day Served with Guinness Bread (1,2 wheat,12) **V**

Chicken Wings Spicy or Asian BBQ Sauce (Starter/Main), Cashel Blue Cheese Mayo, Dressed Salad, Cornichons (2, 3, 4, 8, 12, 13, 14)

Scorched Wild Irish Mackerel, Beetroot, Celeriac and Apple Remoulade, Pickled Mustard Seeds and Organic Leaves (2,4,8,11,12,13,14)

Baked Cooleeney Brie, Cherry Compote, Focaccia and Toasted Almonds (2,8,9 Almonds,12,13)

Andarl Farm Porchetta, Kimchi, BBQ Sauce, Scallions and Sesame Seeds (2,11,12,13,14)

Spiced Hummus, Rosemary Focaccia, Feta, Sun-dried Tomatoes and Basil Oil (2, 11, 12, 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)

MAINS

Roast Sirloin of Irish Beef

Homemade Stuffing, Yorkshire Pudding, Roast Vegetables, Seasonal Greens, Mash, Chateau Potato, Duo of Sauce (1, 2, Wheat, 3, 8, 11, 12, 13, 14)

Pan-Fried Corn-Fed Chicken Supreme, Filo Wrapped Gratin, Hegarty Cheddar, Grilled Asparagus, Red Wine Jus, Crispy Onions (2,8,12,13)

Slow Cooked Angus Beef Feather Blade, Champ Mash, Baby Carrots, Button Mushrooms, Alsace Bacon and Red Wine Jus (1,8,11,12,13,14)

Beer Battered Haddock and Chips, Homemade Tartare Sauce, Mushy Peas, Triple Cooked Chips, Grilled Lemon (2, 3, 4, 8, 12, 13,14)

Homemade Pecorino & Truffle Gnocchi, Parmesan Cream, Asparagus, Sundried Tomatoes, Scallions, Mushrooms, Courgettes and Toasted Pinenuts (2, 3, 8, 9, 12, 13)

DESSERTS

Warm Chocolate Brownie, Topped with Pecans, Butterscotch Sauce, Honeycomb and Vanilla Bean Ice Cream (3,8,9 Pecans 12)

Zesty Lemon Tart, Finished with fresh mixed Berries, Crushed Meringue (2 Wheat, 3,8 12)

Banoffee Tart, Rich toffee, Fresh Bananas, topped with Crème Chantilly (2,Wheat, 3,8,12)

Draynes Farm Ice Cream & Sorbet Selection (8, 12, 13) Ask your server for today's flavours

Selection of Irish Cheese, Crackers, and Chutneys (2, Wheat, 8, 9, Smoked Almonds, 12, 13, 14)

Home Made Petit Fours (2 Wheat, 3, 8, 9 Almonds, Pecans, Walnuts, 12,13)

€8.50

€12.95

€19.95

€14

€15

€14

€13

€16

€26

€27

€29

€27

€26

€10

€10

€10

€8

€14

€4

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) (Supplement of €10 with package) €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),
Green Peppercorn (8,12,13)
Béarnaise (3, 8, 13)

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