



Sunday Lunch Menu

Served 1pm ~ 4pm

Complimentary Selection of Homemade Breads and Pesto

(Gluten free bread available on request/pesto contains nuts)

Starters

Soup of the Day

1,7,9

Baby Gem Caesar Salad, Crispy Bacon, Aged Parmesan, Croutons

1,2,4,7,10

Fish Bon Bons, Chilli Ketchup, Tartar Sauce, Garden Leaves

1,3, 4, 7,8,9, 10

Boilie Goat's Cheese, Caramelised Onion, Confit Tomato, Garden Leaves

1,3,7,8, 10

Mains

Roast Sirloin of Beef, Yorkshire Pudding and Peppercorn Sauce

1,3,7,9,12

Roast Turkey and Honey Glazed Ham, Herb Stuffing, Pan Roast Gravy

1,3,7,9,12

Grilled Fillet of Sea Bass, Mussel Bisque Sauce, Buttered Samphire

1,2, 4,7, 14

Roast Leg of Kildare Lamb, Herb Stuffing, Goose Fat Potato, Rosemary Jus

1,3,7,9,12

Wild Mushroom Risotto, Aged Parmesan Cheese, Toasted Hazelnuts

1,7,8

Desserts

Apple Crumble Tart, Vanilla Crème Anglaise, Ice Cream

1,3,6,7,8

Vanilla Panna Cotta, Candied Rhubarb, Raspberry Sorbet

3,6,7,8

Selection of Ice Cream and Sorbets, Berry Coulis

3,6,7,8

Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream

1,3,6,7,8

2 courses €23.50 / 3 courses €26.50

Children's Menu available 2 courses & cordial €7.95

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs