

Sunday Lunch Menu

Three Courses | €45 per person

STARTERS

FINELY SLICED OAK SMOKED SALMON

Red Onion & Capers, Horseradish Crème Fraîche

Contains Allergens: 2, 4, 9

DUCK LIVER PARFAIT

Raisin Chutney, Watercress Salad & Spring leaves, Warm Brioche

Contains Allergens: 2, 4, 6, 10 (wheat)

CLASSIC CAESAR SALAD

Baby Gem, Smoked Lardons, Parmesan, Herb Croutons, Creamy Parmesan Dressing

Contains Allergens: 2, 4, 6, 9, 10 (wheat), 11

MAINS

ROAST SIRLOIN OF HEREFORD IRISH BEEF

Yorkshire Pudding, Caramelised Shallot, Roast Potatoes, Red Wine Jus

Contains Allergens: 2, 4, 6, 10 (wheat), 12

FREE RANGE CHICKEN SUPREME

Creamed Parmesan & Smoked Bacon Mash, Pearl Onion & Red Wine Jus

Contains Allergens: 2, 4, 12

FILLET OF ATLANTIC COD

Braised Cream Leeks, Hollandaise Sauce

Contains Allergens: 2, 4, 6, 9

SEASONAL MUSHROOM RISOTTO

Aged Arborio Rice, Aged Parmesan Cheese

Contains Allergens: 2, 4

DESSERTS

CLASSIC PAVLOVA

Fresh Berries & Anglaise Sauce

Contains Allergens: 2, 4, 6

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry Gel, Chantilly Cream

Contains Allergens: 2, 4, 10 (wheat)

WARM CHOCOLATE BROWNIE

Chantilly Cream

Contains Allergens: 2, 4, 6

Please inform us of any allergies, as our produce may contain some of the following:

1 Peanuts, 2 Dairy, 3 Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy,
8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.