

EASTER SUNDAY LUNCH

Starter

Leek & Potato Soup €6.50

served with homemade stout bread
1(wheat), 7, 9, V (GF option available)

Chicken Liver Pate €12.50

port & Cumberland sauce, melba toast
1 (wheat), 7, 12

Smoked Chicken Caesar Salad €13.50

crispy bacon, baby gem, garlic herb crouton, homemade Caesar dressing, shaved parmesan
1 (wheat), 2, 7, 12

Tiger Prawn Cocktail €13.50

smoked paprika mayonnaise
2, 3, 4

Grilled Goats Cheese Log €12.50

caramelized walnuts, mixed leaves, balsamic reduction
3, 7, 8, (walnuts), 12

Main

Roast Ribeye of Irish Beef €24.95

mashed potato, duck fat roast potatoes, roasted seasonal vegetables, Yorkshire pudding, red wine jus
1 (wheat), 7, 12

Roast Leg of Irish Spring Lamb €24.95

mashed potato, duck fat roast potatoes, roasted seasonal vegetables, Yorkshire pudding, red wine jus
1 (wheat), 7, 12

Oven Baked Fillet of Cajun Salmon €23.00

crushed baby potato, tender stem broccoli, salsa crème fraiche
4, 7, 12

Pan Fried Breast of Chicken €22.00

wrapped in parma ham, creamy mashed potato, roasted seasonal vegetables, wild mushroom & thyme sauce
7, 9, 12

Wild Mushroom Risotto €19.00

parmesan tuille
7, 12, V

Dessert

Apple & Cinnamon Crumble €8.50

1 (wheat), 3, 7

Red Velvet Gateaux €8.50

1 (wheat), 3, 7

Double Chocolate Brownie €8.50

1 (wheat), 3, 7

Wild Berry Eton Mess €8.50

3, 7

all served with Chantilly cream and berry compote

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide & Sulfates (13) Molluscs (14) Lupin (GF) Gluten Free (V) Vegetarian (VE) Vegan

Please alert a member of our team if you have an allergy or intolerance. All allergens are present in our kitchens, therefore, there is a risk of cross contamination.