

Sunday Lunch Menu

Two Course €28 Three Course €35

To Start

Caesar Salad, Anchovy Aioli, Balsamic, Parmesan Custard & Foam

Papillote of Smoked Salmon, Fennel & Watercress Salad, Brioche

Roast Spiced Butternut Squash Soup, Pumpkin Seeds & Tarragon

Steamed Galway Mussels, Herb & Tomato Velouté, Garlic Crumb

Beetroot Risotto, Deep Fried Goats Cheese, Salad & Walnuts

Main Course

Loaf & Fishes,

Three Steamed Irish Fish Fillets, Creamed Spinach & Carrot Spaghetti,
Warm Brioche Mini Loaf, Mussel & Scallop Bisque

Overnight Slow Roasted Dry Aged Local Beef Rib,

Celeriac Fondants, Braised Shallots, Wild Garlic Cream, Beef Gravy

Crispy Duck Confit,

Cassoulet Of Gubeen Chorizo & Coco De Paimpol Beans, Deep Fried
Local Organic Baby Parsnips, Thyme Gravy

Pan Roasted Dunmore East Brill Meunière, (€8 supplement)

Deep Fried Baby Squid, Caramelised Cauliflower, Saffron Aioli

Roast Free Range Chicken,

Walnut Fesenjun Stuffing, Roasted Butternut, Chicken Gravy

All Main Course Served With Duck Fat Roasted Potatoes

Side Orders @ €4 French Fries, Spring Onion & baked Potato Mash,
Buttered Vegetables

Dessert

Lemon Posset, Warm Spiced Winter Berries & Biscotti

Sticky Toffee Pudding, Sesame Ice Cream, Miso & Lime Butterscotch

Milk Chocolate Tart, Cherry Jam, Cashew, Vanilla Ice Cream

Vanilla Rice Pudding, Cinnamon Roasted Fruits, Hazelnut Crumble

Deconstructed New York Cheesecake, Fresh Raspberries & Sorbet

Childrens Menu

Main Course €10, Two Course €14 Three Course €18

To Start

Butternut Squash Soup, Whipped Cream

Galway Mussels, Tomato & Herb Veloute

Main Course

Fish Finger, Pea Puree & French Fries

Roast Chicken, Mash Potato, Carrots, Chicken Gravy

Beef Bolognese, Home Made Fettuccine, Parmesan & Almond Tuille

Dessert

Vannila Rice Pudding, Fresh Raspberries

Apple Sorbet, Apple Crisps

Cookies, Chocolate And Cream Milk Shake