

Sunday Lunch Menu

Three Course €38

To Start

Caesar Salad, Serrano Ham Crumb, Semi Dried Tomato

Smoked Salmon, Celeriac, Parsley Mayonaise, Pickled Mussels, Ink Bread

Spiced Butternut Squash Soup, Black Sesame Cream

Steamed Dingle Mussels, Tomato, Shellfish & Herb Bisque

Ardsallagh Goats Cheese, Local Beetroot Variations

Main Course

Herbed Gnocchi, Baba Ganoush, Local Broccoli, Deep Fried Artichoke, Cashew Fesenjoon

Crispy Skinned Salmon, Fennel, Ardmore Wild Sorrel Butter

Slow Roasted Dry Aged Local Prime Beef Rib
Local Organic Carrots, Horseradish, Bordelaise Sauce

Free Range Chicken Breast, Buttered Cabbage, Morel Cream, Chicken Gravy

Smoked Fish Cake, Pea Variations, Tartar Hollandaise

Rack Of Local lamb, Aubergine, Courgette & Red Pepper, Lamb Gravy (€8 Supplement)

Side Orders @ €5

French Fries, Spring Onion Mash, Smoked Celeriac Puree, Buttered Vegetable

(10% Service Charge Parties Of 6 Or More)

Sunday Lunch Dessert

Chocolate Tart, Rum & Raisin Ice Cream

Vanilla Ice Cream, Honeycomb & Chocolate Sauce

The Queen's Custard Tart, Rhubarb Sorbet

Warm Lemon Cake, Lemon Curd, Blackberries & Sorbet

Elderflower Panna Cotta, Autumn Berries, Biscotti

Three Irish Cheeses, Quince Jelly, Swedish Crispbread

Childrens Menu

Main Course €9, Two Course €12, Three Course €16

To Start

Fresh Fruit Salad

Garlic Sourdough

Main Course

Fish Goujons, Pea Puree & French Fries

Pizza Margherita, Basil Pesto

Beef Bolognese, Spaghetti, Parmesan

Dessert

Vanilla Ice Cream, Chocolate Sauce

Raspberry Sorbet, Fresh Raspberries

