

Sunday Lunch Menu
2 Courses – 30.95
3 Courses – 34.95
Sunday 12.30 pm till 2.30 pm

Entree

Soup du Jour

Allergy Information: (MK, CY, C: wheat)

Homemade Chicken Liver Paté

Red Onion Marmelade, Dressed Leaves, Merlot Reduction & Toasted Brioche

Allergy Information: (MK, CY, P, SP, C: wheat)

Terrine De Cochon

*Deep Fried Poached Egg, Mushroom & Thyme Purée, Pickled Parsnip & Apricot,
Creamy Sauce charcutière*

Allergy Information: (MK, E, SP, C: wheat)

Castletownbere Crab Rilette

Cucumber & Chilli Jelly, Squid Ink Tuile, Dashi & Fish Bouillon

Allergy Information: (MK, F, CR, C: wheat)

Mains

Prime Roast Sirloin of Irish Beef

Yorkshire Pudding & Pink Peppercorn and Brandy Cream

Allergy Information: (E, MK, SP)

Duo of Duck

Half Duck Breast, Duck Confit Croquette, Poêlée Printanière, Pea Purée, Pickled Apple Gel

Allergy Information: (MK, E, CY, SP, C: wheat)

Pan Seared Cured Halibut

*Mushroom Velouté, Potato Gnocchi, Mussels & Clams, Pickled Fennel
(Supplement of €3.95)*

Allergy Information: (MK, CY, SP, F, E)

Vegetarian Wellington

Mushrooms Duxelle, Baby carrot, Pommes Mousseline, Vegetables Jus

Allergy Information: (MK, CY, SP, E, C: wheat)

All our main courses are served with a fresh puree & Bouquet of Market Vegetables
Side Orders €4.25

Sweet Potato Fries, Truffle & Parmesan

Morilles Mixed salad

Allergy Information: (SP)

Pommes Mousseline

Allergy Information: (MK)

Hand Cut Chips

Champ Potato

Allergy Information: (MK)

Onions Rings

Allergy Information: (E, C: wheat)

