



Sunday Lunch Menu

Soup

Freshly Made Soup of the Day

Duck

Duck Rilette, Fermented Carrots, Carrot & Star Anise Puree, Pickled Cucumber

Vol Au Vent

Chicken & Mushroom Vol Au Vent, White Wine Veloute

Salmon

Black Treacle Cured Salmon, Compressed cucumber & Passion Fruit Curd

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Beef

*Roasted Sirloin of Locally Sourced Beef, Parsnip Puree
Yorkshire Pudding & Red Wine Gravy*

Pork

Assiette of Old Spot Pig, Black Pudding Crumble, Celeriac & Port Jus

Salmon

Baked Fillet of Salmon, Carrot & Anise, Potato Gnocchi

Chicken

*Roasted Supreme of Free Range Emyvale Chicken
Creamed Cabbage & Potato Fondant*

Turkey & Ham

*Herb Roasted Breast of Turkey with Baked Ham,
Sage & Onion Stuffing & Thyme Jus*

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Crumble

Baked Apple Crumble, Vanilla Ice Cream

Brulee

Madagascan Vanilla Crème Brulee, Chocolate Chip Cookie

Cheese

Selection of Irish & French Cheeses, Grapes, Crackers & Chutney

Lemon

Lemon Posset, Raspberries & Meringue

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Selection of Tea and Coffee

Three Courses €29.50

Two Courses €25.00

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee a complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make us aware and we will discuss further requirements to accommodate your needs.