



Lunch Menu Options 2021

Starters

Goats Cheese Tartlet (7, 6 Wheat, 13)

With Caramelised Onion And Rocket Salad

Caesar Salad (7, 6, Wheat, 13, 3)

With Lightly Smoked Chicken

Crispy Parma Ham (7, 13, 9)

Baby Bean Blue Cheese Salad And Aged Balsamic Dressing

Duck Confit (6, 9, Wheat)

Fig Conserve, Brioche Croute

Goats Cheese Mousse (7, 6, Wheat)

With Roasted Red Beets

Caprese Salad (7, 12)

Basil Oil, Overnight Tomatoes

Soup

Cream Of Leek And Potato (7, 12, 6, Wheat)

With Herb Crouton

Cream Of Tomato, Crème Fresh (12, 7, 5, Pine Nuts)

With Rocket Pesto

Country Root Vegetable (7, 12)

Main Courses

Crispy Callan Pork Belly (9, 12, 7)

Celeriac Puree, Apple Gel & Roasted Baby Beets

Baked Atlantic Salmon Fillet (3, 7, 13)

Charred Baby Vegetables, Dijon Mustard Cream

Wild Mushroom, Baby Spinach & Feta Cheese Wellington (7, 6, Wheat, 11)

Hereford 100% Irish Beef Sirloin (7, 9)

With Fondant Potato, Red Wine And Shallot Jus

(€6 supplement)

Cornfed Chicken Supreme (12, 13, 6, Wheat)

With Chorizo Stew, Leek And Wholegrain Mustard Velouté

Halloumi Roasted Red Pepper Terrine (7)

With Grilled Aubergine & Courgette

All Mains Are Served With Selection Of Vegetables And Potatoes



Dessert

Key Lime Pie

Pavlova (7, 11)

With Berry Coulis

Strawberries And Cream Cheesecake (7, 6, Wheat)

Banoffee (7, 6, 11)

Glazed Lemon Tart (7, 6)

With Berry Compote

Choose:

1 Starter, 2 Mains, 1 Dessert & Tea & Coffee

€39.00 per person

Key to Allergens:

1 & 2. Shellfish 3. Fish 4. Peanuts
5. Nuts 6. Gluten 7. Milk
8. Soya 9. Sulphur Dioxide 10. Sesame Seeds
11. Eggs 12. Celery & Celeriac 13. Mustard
14. Lupin