



Sunday Restaurant Menu

2 Course €34

3 Course €38

Starters

Soup of the Day, Sour Dough Bread, Country Butter (1A,4) €8.50

Stracciatella, Roasted Cherry Tomatoes, Bacon Jam, Rosemary Focaccia (1a,4,7,9,13) €13

Caesar Salad, White Anchovy & Pecorino Cheese Dressing (4,7,8,13) €12

Egg & Bacon Beer Risotto, Coolattin Cheddar (4,7) €10

Native Crab, Lemon, Apple, Watercress, Hazelnut & Ver Jus Dressing (5a,3b,7,12,13) €15

Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13) €14

Sunday Roasts with All the Trimmings

Half Roast Chicken & Herb Stuffing, Roast Chicken Gravy (1A,4,7) €21

Butternut & Vegetable Nut Roast, Yorkshire Pudding & Mushroom Gravy (1a,4,7,3A,3D,3C,3D) €19.95

Mains

Wicklow Venison & Black Pudding Water Pastry Pie, Celeriac Purée, Organic Mushrooms & Black Cherry Port Sauce (1A,4) €19.95

Fish of the Day - please ask your server – Market Price

Desserts

Warm Dark Chocolate Mousse, Brownie, Smoked Salted Caramel Ganache, Ferrero Rocher Ice Cream (1a,3b,4,7) €10

White Chocolate Crèmeux, Mango, Tarragon, Lime Salad, Mini Macaroons, Pistachio Sponge (1a,4,7) €10

Cereal Crème Brûlée, Glass Tuile, Cornflake Clusters, Burnt Honey Ice Cream (1a,4,7) €10

Irish Cheeses, Sheridan's Crackers & Black Irish Butter (1a,4,11,12,13) €15.75

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut, 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin, *Contains Unpasteurised Cheese

All our Beef is 100% Irish

Price includes 9% VAT
12.5% Service Charge on parties of five or more