

SUNDAY LUNCH

Two Courses €45.00 / Three Courses €55.00

Starters

Soup of the Day

Served with house-made Guinness bread

Contains Allergens: celery sulphites (bread contains wheat, barley oats, milk)

Crisp Cod Salmon & Prawn Fish Cake

House salad, saffron aioli, house dressing

Contains Allergens: crustacean, fish, milk, egg, mustard, sulphites, soya, almond, pine nuts

Macroom Mozzarella Arancino

Mozzarella & semi dried tomato filling, tomato & basil Fresca Rocket leaves

Contains Allergens: egg, milk, sulphites, mustard

Organic Broccoli, Feta & Roasted Hazelnut salad

Raw broccoli, quinoa, cherry tomato & hazelnut dressing mixed leaves

Contains Allergens: wheat, egg, soya, milk, mustard, sulphites, almond, pine nuts

Mains

Slow Roasted Sirloin of Hereford Beef

Young vegetables, red wine gravy

Contains Allergens: milk

Irish Corn-fed Chicken

Mushroom & marsala sauce

Contains Allergens: egg, wheat, soya, milk, celery, sulphites

Baked Fillet of Cod

Lemon butter sauce, tender stem broccoli

Contains fish, milk, walnut

Ardasallagh Goat Cheese Pithivier

Aubergine & Piquillo Pepper Chutney, Smoked Aubergine Puree, Glazed

Beetroot, Beetroot Jus

Contains Allergens: wheat, eggs, soya, sulphites, milk, mustard

All main courses will be served with a side of Potato & Vegetables of the day

Desserts

Vanilla Crème Brûlée

Orange blossom Madeleine

Contains Allergens: egg, milk, wheat

Mango Date Pudding

Treacle caramel sauce, Vanilla ice cream

Contains Allergens: eggs, milk, wheat,

Apple Crumble

Granola topping, caramel ice cream & Crème anglaise

Contains Allergens: wheat, almonds, hazelnuts, walnuts, eggs, milk,

Cheesecake of the Day

Please ask your server

Contains Allergens: egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio