



Sunday Lunch Menu

Starters

Celeriac soup, lovage, cashel blue cheese, wheaten bread (1,3,4,7)

Mulroy Bay mussels, cider, barley, parsley (1,2,7,12,14)

Noone's chicken liver parfait, Kinnegar ale chutney, toasted sourdough (1,3,7)

Smoked coley, squid & chorizo chowder (1,2,4,7,12)

Pan fried whole brill chat, curried cockles, cucumber butter (4,7,12)

Mains

Roast sirloin of Donegal beef, Yorkshire pudding & red wine sauce (1,3,7)

Turkey & ham, garden herb & buttered onion stuffing (1,7)

(served with seasonal vegetables, mash & roast potato)

1 / 2 roast chicken, Jerusalem artichoke, mushroom croquette, macaroni cheese & roasting juices (1,3,7,12)

Roast beetroot risotto, goats cheese, raspberry (7,8,12)

Pan fried cod, peas, asparagus, bacon beurre blanc, potato puree (4,7,12)

Pan fried megrim sole, brown shrimp, capers, parsley root, bergamot - brown butter, scallion mash (2,4,7,14)

Desserts

Passionfruit posset, berries, mango sorbet, shortbread (1,3,7)

Chocolate creameaux, dulce de leche, brown butter pieces, vanilla ice-cream (3,7,8)

Apple & cinnamon crumble, jersey milk ice-cream, custard (1,3,7,8,12)

Selection of ice creams & sorbets (7)

€25 for three course

1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soyabeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphites, 13. Lupin, 14. Molluscs