

## SUNDAY LUNCH MENU

### STARTERS

#### SOUP OF THE DAY - €6.70

Served with Herb Croutons  
1,7,9,12

#### WILD ATLANTIC SEAFOOD CHOWDER - €7.50

Delicious, filling and perfect for all seafood lovers  
1,2,4,7,9,14

#### CHICKEN AND MUSHROOM VOL AU VENT - €8.50

Chicken & Mushroom Vol Au Vents in a delicate parcel, Served with a Cream Sauce & Mushroom Ragout  
1,7,12

#### HOMEMADE DUCK SPRING ROLLS - €7.50

Mixed leafs salad, soya dressing  
1,7,12

#### CHICKEN LIVER PATE - €8.50

Served with Sourdough Bread, Cumberland Sauce, Pickles & Rocket  
1A,7,8,12,GF

### MAINS

#### ROAST SIRLOIN OF BEEF - €18.00

Served with a rich red wine jus, Yorkshire pudding champ potato & seasonal veg  
9,10

#### VEGETABLE & CASHWEW NUT WELLINGTON - €16.00

Served with seasonal vegetables  
1,5,6,7,8,10

#### Baked Stuffed Fillet of Chicken- €18.00

Served with a Black Pudding & Leek Veloute  
7,10,12

#### PAN FRIED DARNE OF SALMON - €18.00

Served with Beurre Blanc  
2,4,7,14

#### SLOW COOKED LEG OF LAMB - €17.50

Served with Herb Stuffing & Roast Herb Jus  
7,3,7

**ALL SERVED WITH SEASONAL VEGETABLES & CREAMY MASHED POTATOES**

### SWEETS

#### LUXURY CHOCOLATE CAKE - €7.50

1A,3, 7

#### CHEESECAKE OF THE DAY - €7.50

1A,3,7

#### LIGHTLY SPICED CARROT CAKE - €7.50

1A,3,7

#### RED VELVET CAKE - €7.50

1A,3,8

#### SELECTION OF ICE CREAM - €5.50

ALL OF THE ABOVE CAN BE SERVED WITH CHANTILLY CREAM OR ICE CREAM.

ALL BEEF IS LOCALLY SOURCED AND OF IRISH ORIGIN

:ALLERGEN INDEX | 1.GLUTEN: 1A-WHEAT, 1B-RYE, 1C-BARLEY, 1D-OATS | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYBEANS | 7 MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE AND SULPHITES | 13 LUPIN | 14 MOLLUSCS