



Sunday Lunch

To Start

Butternut Squash & Sweet Potato Soup <i>Served with brown bread</i>	€5.50
Wild Atlantic Prawn Cocktail <i>Sherry spiked Marie Rose</i>	€9.95
Mussels <i>Served in a garlic white wine</i>	€9.95
Chicken Wings <i>Served with a blue cheese dip</i>	€9.95

For Mains

Sleeda Farm Pork Belly <i>Served on puy lentil & served with apple glaze</i>	€16.95
Sleeda Farm Striploin Steak <i>Served with a choice of either peppercorn, garlic butter or whisky & mushroom cream</i>	€19.95
Plaice <i>Served with a prawn beurre blanc</i>	€17.95
Cod <i>Served with a chorizo & black olive tomato sauce</i>	€17.50
Scallop & Prawn <i>Served with in a white wine cream</i>	€24.50
Free Range Chicken <i>Served with Fancy Fungi mushrooms & a white wine & garlic cream</i>	€16.95
Pointed Red Pepper <i>Stuffed with puy lentil, Fancy Fungi mushrooms & finished with fresh truffle</i>	€15.50

PTO.....

Sides

All main courses are served with a selection of vegetables & potatoes. As you can appreciate, we try to keep waste to a minimum and rather than serve more than you require, we please ask you to let us know if you would like additional vegetables or potatoes and we will serve them immediately on request. Thank you.

Hand cut fries are served with steak, otherwise it is €3.50 per portion

Desserts

Vanilla Crème Brûlée <i>Served with a shortbread biscuit</i>	€7.95
Poached Pear Belle Hélène <i>Pear poached in Wine & Vanilla, Vanilla Ice Cream, Chocolate Sauce</i>	€7.95
Sticky Toffee Pudding <i>Served with Paganini bourbon vanilla ice cream</i>	€7.95
Cheeseboard <i>Selection of cheese, chutney & crackers</i>	€9.95
Coffee Panna Cotta <i>Served with Butterscotch & shortbread</i>	€7.95

Fancy a glass of port or a dessert wine to accompany your dessert? Please speak to the person serving you.....