



SUNDAY LUNCH €35

SAMPLE MENU

STARTERS

SEASONAL SOUP

Served with Artisan breads

VENISON FRITTERS

mixed leaf, parsnip & apple jam, puffed rice, wild mushroom, pickled onion, mustard emulsion

FRITTO MISTO

(scallop, prawn, hake, cod, tuna) fennel jam, shaved fennel, watercress emulsion

BLUE CHEESE & BEETROOT SALAD

Blue cheese, beetroot (puree, jam pickled) garden leaf, nut granola

WARM LAMB BELLY

Bulgar wheat, marinated raisins, feta, squash, olive crumb

MAIN COURSE

ROAST RIBEYE OF BEEF

with all the trimmings

TURKEY ROULADE

roast garnish, roastie, mash, vegetables

CHICKEN BREAST & BALLONTINE

champ, bacon, wild mushrooms

LAMB SHOULDER

salt baked swede, toasted buckwheat, kale, swede puree

PORK BELLY

braised red cabbage, savoy cabbage, Ballymakenny heritage potatoes

MARKET FISH

mussel, barley risotto, apple, gem lettuce, radish

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES & POTATO

DESSERT

TEA / COFFEE

Should you have a food allergy of any kind, please advise our waiting staff