



SUNDAY LUNCH

SAMPLE MENU

STARTERS

SEASONAL SOUP

Served with Artisan breads

PRESSED HAM HOCK

piccalilli, gem lettuce, watercress emulsion, pork nugget

DRESSED CRAB

garden leaf, pickled cucumber, apple, prawn emulsion

BLUE CHEESE & BEETROOT SALAD

Blue cheese, beetroot (puree, jam pickled) red chard, pickled shallot rings, nut granola

FRITTO MISTO

Tuna, trout, squid, prawn, shaved fennel, fennel jam, watercress emulsion

MAIN COURSE

ROAST RIBEYE OF BEEF

with all the trimmings

DUCK LEG

white bean, chorizo lime & chilli, sprouting broccoli duck cured yolk

CHICKEN BREAST

champ, salt baked swede, bacon, wild mushrooms, kale,

LAMB SHOULDER & BELLY

bulgar wheat, home dried tomato, broccoli, olive crumb

MARKET FISH

red emmalie & purple potato, cucumber radish, apple, prawns, herb cream,

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES & POTATO

DESSERT

Tea / Coffee

€35.00

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