

Sunday Menu

-Starters-

Thai spiced chicken soup, coriander, coconut, butter beans
Chicken liver parfait, pear & chilli chutney, focaccia toast
Caesar salad, smoked chicken, olives, baby red gem, parmesan (VO)
Rare beef salad, Cashel blue, rocket, walnuts, red wine vinaigrette
3.50 supp
Orzo pasta, wild mushroom, pea, Killeen chive cream
Prawn risotto, chilli, rosemary, white wine
Fritto misto, scallops, Dover sole, hake, cod, squid, Lobster mayo

-Main Course-

Roast lamb rump, dauphine potatoes, buttered spinach,
Asparagus, mint jus
Braised pork belly, champ, broccoli, apple cider, blackberry jus
Slow braised beef, creamy champ, mixed greens, Yorkshire pudding, onion gravy
Chicken breast, honey roast carrots, braised chicory fondant potato, rosemary butter jus
Fillet of hake, char grilled leeks, new potatoes, tzatziki, watercress,
Fresh chervil lemon vinaigrette
Fritto misto, scallops, Dover sole, hake, cod, squid, Lobster mayo, French fries

2 Courses 30

3 Courses 35

-Sides-

£5.50

Skinny fries
Potato gratin
Creamy champ
Mixed greens

-Desserts-

Warm cinnamon apple crumble,
vanilla ice cream, crème anglaise
Vanilla panna cotta,
rose, raspberry scented poached rhubarb,
homemade shortbread
Chocolate Nemesis cake, raspberries,
fresh cream
Tiramisu



All dishes may contain nuts, please advise your server of any allergies or intolerances.

A discretionary 10% service will be added to the bill