



SUNDAY MENU

SUNDAY 12-4:30PM

STARTERS

- Soup of the Day** €8
Served with Toasted Sourdough
1 Wheat, 5, 7, 8, 9, 12
- Prawn Cocktails** €14
Baby Gem, Avocado, Paprika, Marie Rose
Sauce
2, 3, 4, 7, 10, 12, 14
- Beef Arancini** €12
Forest Mushrooms, Mozzarella, Pea Puree,
Basil, Tomato Fondue
1 Wheat, 7, 8, 9, 12

MAINS

- Surf & Turf** €27
8oz Sirloin Steak, Baked Prawns,
Fondant Potato, Grilled Tenderstem
Broccoli, Cherry Tomato, Red Wine Jus
1 Wheat, 2, 4, 7, 12, 14
- Hake Fillet** €22
Fish Croquette, Charcoaled Broccoli, Carrot
Purée, Plum Tomato Salsa
1 Wheat, 5, 7, 8, 9, 12
- Lamb Shank** €24
Chive Mash Potato, Grilled Broccoli &
Carrots, Red Wine Jus
1 Wheat, 7, 9, 12

DESSERTS

- Crème Brûlée** €8
3, 7
- Warm Sticky Toffee Pudding** €8
Gingerbread Ice-cream, Caramel
1 Wheat, 5, 7, 8, 9, 12

ROAST

Served with Homemade Yorkshire pudding, Duck
Fat Potatoes, Seasonal Vegetables, Red Wine Jus.

- Irish Beef Striploin** €24
1 Wheat, 3, 7, 9, 10, 12

- Roasted Half Chicken** €21
1 Wheat, 3, 7, 9, 10, 12

SINGLE STEAK

Served with one side & one sauce.

- 10oz Rib Eye** €40
- 8oz Fillet** €40
- 10oz Sirloin** €38

SHARING STEAK

Served with two sides & two sauces.

- 34oz/ 960g Cote de Beouf** €97
- 31oz/ 900g Chateaubriand** €108
- 34oz/ 960g Tomahawk** €102

SIDES

- Skin on Fries** Garlic Aioli 1 Wheat, 3, 10
- Creamy Mash** 7
- Panko Onion Rings** 1 Wheat, 3, 7
- House Salad** Sweet Lemon Vinaigrette 10, 12
- Chargrilled Greens**
Garlic & Almond Butter 3, 7, 8, 12

SAUCES

- Peppercorn, Red Wine Jus,
Béarnaise, Garlic Butter** €2

ALLERGEN. 1. Cereal/ Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy,
7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds,
12. Sulphur Dioxide & Sulphites, 13. Lupin, 14. Molluscs

A discretionary 12.5% Service Charge will be applied to parties of 6 or more.