



# SUNDAY MENU

SUNDAY 12-5PM

## SET MENU

2 Courses €28 / 3 Courses €34

### STARTERS

**Soup of the Day** €8

Served with Guinness Bread  
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

**Lamb Cutlets** €21

Buttered Potato Fondant, Courgettes,  
Candy Beetroot, Picked Yellow Mustard  
Seeds, Thyme Jus  
2, 4, 7, 12, 14

**Market Fish** €20

Please ask your server.  
1 Wheat, 5, 7, 8, 9, 12

**Cauliflower Steak** €18

Roasted Carrot, Tenderstem Broccoli,  
Tomato & Red Onion Salsa, Chimichurri  
9

### DESSERTS

**Crème Brûlée** €8

3, 7

**Warm Sticky Toffee Pudding** €8

1 Wheat, 5, 7, 8, 9, 12

## ROAST

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

**Irish Beef Striploin** €22

Peppercorn Sauce  
1 Wheat, 3, 7, 9, 10, 12

**Roasted Half Chicken** €19

Wild Mushroom Jus  
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** €95

**31oz/ 900g Chateaubriand** €105

**34oz/ 960g Tomahawk** €98

## SIDES

**Skin on Fries** Garlic Aioli 1 Wheat, 3, 10

**Creamy Mash** 7

**Panko Onion Rings** 1 Wheat, 3

**House Salad** Lemon & Balsamic Vinaigrette 10, 12

**Charred Broccoli** Garlic & Almond Butter 3, 7, 8, 12

## SAUCES

**Peppercorn, Red Wine Jus,  
Béarnaise, Garlic Butter**

**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