



Sunday Lunch Menu

3-COURSE €26.50

2-COURSE €22.50

Crispy Fried Spicy Goats Cheese
Homemade cranberry and plum chutney,
dressed salad leaves

Oak Smoked Irish Salmon
Warm blini and chive crème fraiche

Bang Bang Chicken
Pickled crispy vegetables, Asian dressing

Soup of the day
Served with warm bread roll

Roast Striploin of Irish Beef
Homemade Yorkshire pudding, roast potato
and roast gravy

Roast Fillet of Cod
Tender stem broccoli, roast red pepper mash,
lemon beurre Blanc

Roast Supreme of Chicken
Duxelle stuffing, spring onion and bacon mash,
pink pepper corn cream sauce

Crispy Leg of Confit Duck
Creamed savoy cabbage, black pudding bon bon,
star anise reduction

Selection of luxury Irish made Ice Cream
Brandy snap, poached berries

Vanilla Crème Brulee
Served with chocolate brownie ice cream

Lemon & Passion Fruit Tart
Raspberry coulis, fresh cream

Warm Carrot & Ginger Sponge
Served with crème Anglaise, fresh cream

SUPPLIERS

Meat: Sherlocks of Tubbercurry; Harvey Meats

Fruit and Veg: Total Produce; Gerry Mawn

Fine Foods: B.D. Foods; Pallas Foods

Seafood: Garnet Fishmongers; Pallas Foods

Chicken: Sherlocks of Tubbercurry; Abbey Foods

Pork: Andral Farm, Mayo

**Please ask a
server for the
list of allergens**



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Crispy Fried Spicy Goats Cheese
Homemade cranberry and plum chutney,
dressed salad leaves

Tandoori Chicken Salad
Roast vegetable cous cous, pickled cucumber,
and coriander dressing

Chicken & Mushroom Vol Au Vent
White wine cream, basil pesto, dressed leaves

Soup of the day
Served with warm bread roll

Roast Striploin of Irish Beef
Homemade Yorkshire pudding, roast potato
and roast gravy

Roast Fillet of Hake
Creamed leeks, roast red pepper coulis

Herd & Lemon Roast Supreme of Chicken
Sautéed baby potato, tarragon and
Madeira cream sauce

Slow Roast Pork Belly
Caramelised onion mash, roast pork and cider gravy

Selection of luxury Irish made Ice Cream
Brandy snap, poached berries

Fresh Fruit Pavlova
Lemon and passion fruit cream

Baileys Cheesecake
Raspberry coulis, fresh cream

Apple & Rhubarb Crumble
Served with luxury vanilla bean ice cream

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Goats Cheese Bruschetta

Sweet and spicy tomato chutney, basil pesto, balsamic syrup

Soya & Sesame Glazed Spicy

Chicken Wings

Dressed leaves

Homemade Riverbank Fishcakes

Beetroot and tomato relish, curry mayonnaise, dressed leaves

Soup of the day

Served with warm bread roll

Roast striploin of Irish beef

Homemade Yorkshire pudding, roast potato and roast gravy

Pan Seared Organic Salmon

Julienne of vegetables, herb beurre Blanc

Roast Supreme of Chicken

Chorizo lentil ragout, balsamic cream, confit tomato

Roast Leg of Lamb

Roast root vegetables, pea puree and thyme jus

Selection of Luxury Irish Made Ice Cream

Brandy snap, poached berries

Passion Fruit Crème Brulee

Served with luxury vanilla bean ice cream

Sticky Toffee Pudding

Salted caramel, fresh cream

Apple & Rhubarb Crumble

Served with luxury vanilla bean ice cream

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Mini goats cheese pizza
Sweet and spicy tomato chutney, basil pesto
and toasted pine nuts

Cajun chicken Cesar salad
Smoked bacon lardons, garlic croutons,
Cesar dressing

Homemade riverbank duck liver pate
Toasted baguette, red onion marmalade,
dressed leaves

Soup of the day
Served with warm bread roll

Roast striploin of Irish beef
Homemade Yorkshire pudding,
roast potato and roast gravy

Roast fillet of cod
Roast tomato and courgette, basil pesto cream sauce

Ballotine of chicken
Stuffed with clonakilty black pudding,
spring onion mash, pink peppercorn cream sauce

Moroccan spiced lamb shank
Roast vegetable cous cous, toasted almonds

Selection of luxury Irish made ice cream
Brandy snap, poached berries

Sherry trifle
Crème Anglaise, fresh cream

Warm chocolate brownie
Chocolate sauce, luxury vanilla bean ice cream

Caramelised apple tart
Served with luxury vanilla bean ice cream

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