



SUNDAY ROAST



TO START

CELERIAC SOUP

truffle crème fraîche, house baked focaccia

CHICKEN & DUCK LIVER PARFAIT

topped with truffle butter, served with grape chutney
& toasted brioche

MAINS

STUFFED CRISPY PORK BELLY

roasted potatoes, seasonal vegetables, onion gravy, apple sauce

SEABREAM

warm hollandaise gribiche, tender stem broccoli, baby potatoes
with soft herb mayonnaise

DESSERTS

TIRAMISU

with layer of milk chocolate mousse

CREME BRULEE

poached rhubarb & rhubarb sorbet

€35 FOR 3 COURSES | €28 FOR 2 COURSES

Please ask a member of staff if you need additional information on food allergens.

12.5% service charge applies for parties of 6 and more

