



SUNDAY ROAST



TO START

ROASTED PEPPER & TOMATO SOUP
creme fraiche and chives

CHICKEN & DUCK LIVER PARFAIT
topped with truffle butter, served with grape chutney
& toasted brioche

MAINS

CRISPY PORK BELLY
roasted potatoes, seasonal vegetables, onion gravy, apple sauce

SEABREAM
romesco sauce, grilled red pepper, capers, courgette, toasted almonds and
pickled shallots, served with baby potatoes with soft herb mayonnaise

DESSERTS

TIRAMISU
with layer of milk chocolate mousse

CREME BRULEE
raspberry 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

