

SUNDAY EARLY EVENING MENU

Every Sunday from 12pm
2-courses €32 | 3-courses €38

TO START

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Superfood salad
Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing

Chicken wings
Pickled mooli and cucumber with soy, sesame and lime

SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken 27.50
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Roasted Sirloin of Yearling Beef 26.50
Caramelized red onion marmelade, fresh horseradish and all the trimmings

Stuffed Pork Belly 26.00
roasted potatoes, seasonal vegetables, onion gravy, apple sauce

Baked cannelloni (Vegetarian) 25.00
Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served with a side of seasonal salad

EXTRAS

Green beans & broccoli with mustard & honey 6

Creamed potatoes 6

Baby potatoes with soft herbs mayonnaise 6

Skinny fries 6

DESSERTS

Vanilla panacotta
raspberry and mint salad topped with raspberry mousse

Tiramisu in a glass
with a layer of milk chocolate mousse

POST DINNER DRINKS

Cherry boom 13.80
Captain Morgan, lime juice, Luxardo, cherry syrup, cranberry juice, bitters, egg whites

Galaxy 66 13.80
Fresh muddle blackberries, mezcal, lime juice, agave syrup

Autumn Mule 13.80
Bulleit, xante liqueur, frangelico, lemon juice, rich syrup top up ginger beer

Coffee Negroni 13.80
Classic negroni with coffe liqueur