



## SUNDAY EARLY EVENING MENU

Every Sunday from 12pm  
2-courses €29 | 3-courses €34

### 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 €21.95  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Roasted Sirloin of Yearling Beef €22.95  
Caramelized red onion marmelade, fresh horseradish and all the trimmings

Stuffed Pork Belly €19.95  
roasted potatoes, seasonal vegetables, onion gravy, apple sauce

Vegan Nut Roast €18.00  
celeriac fondant, roasted mushroom, roasted hazelnut & mushroom gravy

### EXTRAS

Green beans & broccoli with mustard & honey €5.50

Creamed potatoes €5.50

Baby potatoes with soft herbs mayonnaise €5.50

Skinny fries €5.50

### DESSERTS

Vanilla panacotta  
blueberry and mint salad topped with blueberry mousse

Tiramisu in a glass  
with a layer of milk chocolate mousse

### POST DINNER DRINKS

Cherry boom €12.90  
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