



## SUNDAY EARLY EVENING MENU

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

### TO START

Roasted red pepper and tomato soup  
Crème fraîche, homemade garlic & rosemary focaccia

Burrata  
Pesto, green olives, pine nuts, basil and homemade focaccia

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

### SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken 29.50  
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 6  
with mustard & honey

Creamed potatoes 6

Baby potatoes 6  
with soft herbs mayonnaise

Skinny fries 6

### DESSERTS

Warm upside down caramelised apple cake  
with vanilla, cardamom custard and vanilla ice  
cream

Vanilla soft-serve ice cream  
with caramelised popcorn and salted caramel  
sauce

### 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