



# Ireland's Highest Sunday Lunch

## TO STARTER

### HOMEMADE SOUP | GF. V

Homemade soup of the day (please ask your server) served with freshly baked bread roll

### SALT AND CHILLI SQUID | GF

Squid strips tossed with peppers, onions and our secret blend of spices. Served with a garlic mayo drizzle

### EGG AND PARMA HAM SALAD | GF.V

Hard-boiled egg napped in mayonnaise and served on crisp salad leaves with cured Italian ham

### TRIO OF MELON SERVED WITH A FRUIT SORBET | GF. V

A selection of melons served with a scoop of refreshing fruit sorbet

## FOR MAINS

### ROAST TURKEY AND HAM | GF

### SLOW ROASTED LEG OF LAMB | GF

### ESCALOPE OF CHICKEN IN A BACON AND LEEK CREAM | GF

### ROAST SILVERSIDE OF BEEF WITH YORKSHIRE PUDDING | GF

### SMOKED HADDOCK SERVED WITH A WHITE WINE AND CREAM SAUCE | GF

### 8oz RUMP STEAK SERVED WITH PEPPERCORN SAUCE (£3.00 SUPPLEMENT) | GF

### VEGETABLE STIR FRY | GF.V

**ALL MAIN COURSES ARE SERVED WITH TRADITIONAL VEGETABLES AND POTATOES**

## TO FINISH

### STRAWBERRY PAVLOVA | GF

Strawberry Meringue topped with whipped cream and fresh fruits

### JAM AND COCONUT SPONGE

Warm and soft Jam and Coconut Sponge served with hot custard

### CHEESECAKE OF THE DAY

Please ask your server for today's homemade cheesecake

### CHOCOLATE FUDGE CAKE | GF

Warm and gooey chocolate fudge cake served with ice-cream

### SELECTION OF ICE CREAM

Please ask your server on our selection

**1 COURSE | £10.95   2 COURSE | £13.95   3 COURSE | £16.95**

**GF:** Gluten Free **V:** Vegetarian

INDICATE DISHES THAT CAN BE ADAPTED TO SUIT YOUR REQUIREMENTS, PLEASE LET YOUR SERVER KNOW SO OUR CHEFS CAN ADAPT ACCORDINGLY!