

STARTERS

Freshly Made Soup Of The Day **V GFO VEO**

Served with soda bread.

Please see our specials board for today's soup of the day.

Chicken Wings **GFO**

Served in a crisp coating, with our lightly spiced house aioli.

Atlantic Prawn Cocktail **GFO**

With crisp baby gem lettuce, diced avocado and marinated cucumber, finished with Marie Rose sauce and soda bread.

Bacon, Baby Gem & Buttermilk Salad **GFO**

Smoky bacon, crisp baby gem lettuce, golden herb croutons, shaved Dubliner Cheddar cheese and a creamy buttermilk dressing.

Bluebell Falls Goat's Cheese & Beetroot Salad **V GFO**

Peppery rocket with roasted beetroot, glazed Bluebell Falls goat's cheese, sweet pepperdew, toasted pumpkin seeds and macerated red onion, finished with a balsamic glaze.

**V - No meat or fish | GFO / GF - Ask for gluten free option
VEO / VE - Ask for vegan option**

Please note that some of our meat/fish dishes may contain bones.



IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable items for your specific food allergy or intolerance. It is your responsibility to ensure that items are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.



SIGNATURE SUNDAY ROASTS

Our signature roasts are served with homemade Yorkshire puddings, goose fat roast potatoes, roasted carrots, seasonal vegetables and plenty of rich, traditional gravy.

Choose from:

Roast Sirloin of Irish Beef GFO

Served pink with horseradish cream.

Roast Porchetta Pork Loin GFO

With golden crackling pork, sage and onion stuffing, served with apple sauce.

Lemon, Thyme & Garlic Roast Chicken GFO

Served with pork, sage and onion stuffing and homemade bread sauce.

~ ~ ~ *Alternatively choose one of our options below:* ~ ~ ~

Pan-Seared Fillet of Salmon GFO

With parsley potatoes and tenderstem broccoli, finished with cherry tomato and herb butter sauce.

Root Vegetable & Lentil Cottage Pie V VEO

Topped with creamy sweet potato, served with buttered seasonal greens.

SIDES

Goose Fat Roast Potatoes GFO

Cauliflower Cheese V

Honey Roast Carrots & Parsnips V GFO

Savoy Cabbage V GFO VEO

Crispy Fries V GFO VEO

Sweet Potato Fries V GFO VEO

SUNDAY PUDDINGS

Traditional Treacle Sponge V

A classic steamed treacle sponge served warm with silky custard.

Spiced Toffee Apple Torte V GFO VEO

A gluten-free cinnamon biscuit base topped with a smooth spiced apple vegan cheesecake, finished with a rich caramel-style glaze.
Served with vanilla ice cream.

Baileys Bread & Butter Pudding V

Warm indulgent brioche infused with smooth baileys and served with rich vanilla custard.

Chocolate & Espresso Mousse

Rich and velvety infused with espresso, served with fresh raspberries for a refreshing contrast.

Salted Caramel Cheesecake V

Topped with sweet toffee sauce and whipped cream.

Irish Cheese Plate GFO

A selection of fine Irish cheeses served with artisan crackers, celery, crisp apple and seasonal grapes.

Affogato

Creamy vanilla ice cream served with freshly brewed espresso poured tableside.
Make it extra special - Add a measure of Baileys or Frangelico to your Affogato

Ice Cream Selection

1 scoop | 2 scoop | 3 scoop

Choose from:

Vanilla V GFO VEO

Strawberry V

Chocolate V

Caramel V

Bubblegum V