

SUNDAY MENU

TO START

Onion Soup parmesan croutons, chives & soft boiled egg served with homemade	10.50	Whiskey & Dill Goatsbridge Trout baked beetroot, creme fraiche, light beetroot dressing and dill served with brown soda bread	15.50
Rosted Pumpkin Hummus Smoked honey & confit garlic dressing with woodfired ciabatta	13.50	Chicken Liver Parfait truffle butter with grape chutney & toasted brioche	14.50

EXTRAS

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon	3.50 each	Coppa Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper	15.00
Sliced Angetto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough	22.95 to share	Truffle Cheese Flatbread Truffle béchamel, fior di latte, parmesan, flat leaf parsley	19.50
		Pork flatbread Truffle béchamel, slices of mortadella, white onion, pork rillette & stracciatella cheese	17.50

MAINS

Dry aged burger - (Gilligans Farm) caramelised dry aged beef, crispy onion ring, red Leicester cheddar and truffle mayo in an brioche bun, served with herb fries	24.00	Seabream fennel compote, roasted fennel, new season yellow tomato salad, salty fingers, basil and smoked butter sauce	28.50
8oz Sirloin (John Stone) Caramelized red onion relish, red onion shells, fresh horseradish, watercress	33.00	Whole Roasted Red Pepper Basil emulsion, courgette, pickled shallot, capers, whipped ricotta and crispy polenta (Vegetarian or Vegan option)	24.00
Coal Roasted Rare Breed Pork Rib Eye Carrot puree, baby carrots, buttered kale, rosemary & chicken jus	28.50		

These are our favourite meat cuts to share,
be warned they sell out quickly.

FROM THE BOARD

Aged Rib of Beef on the bone	€13.50 per 100g	Chateaubriand	€15.50 per 100g
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Sunday Roast available until 6pm **SUNDAY ROAST** with all the trimmings

Stuffed Roasted Pork pink lady apples compote and all the trimmings	19.50	Roasted Sirloin of Yearling Beef Caramelized red onion marmelade, fresh horseradish and all the trimmings	22.95	Vegetarian Pie Onion, carrot, mushroom and herb	18.50
Chicken, Ham Hock, Duck Liver and Tarragon Pie	19.50				

CLASSIC STUFFING €6.50 | STUFFED YORKSHIRE PUDDING €6.50 | DUCK FAT ROASTED POTATOES €5.50

SIDES

Skinny Fries rosemary, French mustard mayo	5.00	Tomato Salad New season heirloom tomato slices, lemon dressing, herbs and roasted pine nuts	8.50	Glazed Carrots	6.00
Creamed Potatoes With it's own mousse	5.50	Charred tender Stem Broccoli Toasted hazelnuts and crispy garlic	6.50	Sticky smoked short rib macaroni & cheese Bound in creamy Béchamel with truffle & four great cheeses	14.50

