

# SUNDAY MENU

## TO START

Roasted Pumpkin Soup Rosemary, mascarpone, pumpkin seeds, Dublin honey	11.50	Goatsbridge Trout Salt baked baby beetroot, creme fraiche, dill, light beetroot dressing and brown soda bread	16.50
Roasted Onion Hummus Smoked honey & confit garlic dressing with woodfired ciabatta	14.50	Chicken Liver Parfait truffle butter with grape chutney & toasted brioche	15.50

## EXTRAS

Native Oysters (½ Dozen or Dozen) Natural (Plain) Tabasco, lemon	4.00 each	Coppa Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper	15.75
Sliced Angeletto Parma Ham and Fennel Seed Salami Fresh grated horseradish, red eye mayonnaise & charred sourdough	24 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	18.50

## 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 Jerusalem artichoke puree, buttered greens, crispy kale, pickled shimeji mushroom, Morteau sausage and artichoke crisps	29.50
8oz Sirloin (John Stone) Caramelized red onion relish, red onion shells, fresh horseradish, watercress	35.00	Courgette Linguine Courgette & basil puree, edamame beans, fine green beans and smoked beurre blanc (Vegetarian or Vegan option)	25.50
Coal Roasted Rare Breed Pork Rib Eye Carrot puree, baby carrots, buttered kale, rosemary & chicken jus	29.50		

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

## FROM THE BOARD

Aged Rib of Beef on the bone	€14.50 per 100g	Chateaubriand	€17 per 100g
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## SUNDAY ROAST with all the trimmings

Stuffed Roasted Pork pink lady apples compote and all the trimmings	26	Roasted Sirloin of Yearling Beef Caramelized red onion marmelade, fresh horseradish and all the trimmings	26.50	Vegetarian Pie Onion, carrot, mushroom and herb	19.50
Chicken, Ham Hock, Duck Liver and Tarragon Pie	22				

CLASSIC STUFFING €6.50 | STUFFED YORKSHIRE PUDDING €6.50 | DUCK FAT ROASTED POTATOES €5.75

## SIDES

Skinny Fries rosemary, French mustard mayo	5.95	Winter Salad of Golden & Purple Beetroot deep fried walnuts, whipped ricotta, watercress, rocket, spinach, mint and beetroot dressing	9.50	Glazed Carrots	6.50
Creamed Potatoes With it's own mousse	5.95	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	16.50

