

# Sunday Lunch

2 courses €25    3 courses €32

## *Soup of the Day (c)*

Served with homemade breads (g, d)

## *Anise & Orange Cured Salmon*

Pickled cucumber, chive cream cheese,  
segments of orange & crispy salmon skin (f, d, s, e)

## *Red Wine Poached Pear & Boyne Valley Bán Salad*

Mesclun leaves, candied walnuts & dill vinaigrette (d, n, s)

## *Chicken Liver Parfait*

Homemade brioche, fig jam, Parmesan crisp & port gel (g, d, e, s)



## *Ard Mhacha Mushrooms & Chestnut Risotto*

Spinach & Parmesan cheese (d, n, s, c)

## *Chicken Ballotine*

Filled with Chicken thigh & pistachio, Parmesan polenta, pea purée,  
Parma ham, baby leek, red wine jus (d, s, c)

## *Catch of The Day*

Please see server for today's special

## *Roast Sirloin of Irish Beef*

Creamy mash potato, roast potato, roast carrots & broccoli,  
Yorkshire pudding & roast gravy (g, d, s, c, e)

## *Slow Cooked Venison Shank*

Sautéed cavolo nero & baby potato, crispy shallots & jus (g, d, s, c)



## *Vanilla Cheesecake*

Chocolate ice-cream, orange gel & candied orange peel (g, d, e)

## *Warm Chocolate Brownie*

White chocolate crumb, raspberry purée & honeycomb ice-cream (d, e)

## *Stagrennan Spiced Apple Tart*

Homemade vanilla ice-cream, crème anglaise & cinnamon sugar (g, d, e)

### **Allergen Legend**

The following symbols identify allergens contained in your choice of dish:

(G) Gluten; (D) Dairy; (E) Eggs; (F) Fish; (C) Celery; (M) Mustard; (Mo) Molluscs; (S) Sulphites  
(Cr) Crustaceans; (L) Lupin; (N) Nuts; (Pn) Peanuts; (Se) Sesame; (So) Soy beans