(Sample Menu)

# SUNDAY LUNCH

2 Courses: 52
3 Courses: 58

## TO START

**Soup of the Day**
Guinness Bread
(1 Wheat, 6, 9, 12)

**Skillet of King Prawns, Sweet Garlic & White Wine**
Parsley, Lemon & Grilled Sourdough
(1 Wheat, 2, 6, 9, 12)

**Heirloom Tomato & Buffalo Mozzarella Salad**
Kalamata Olive, Avocado Puree, Gem Lettuce, EVOO
(6, 12)

**Irish Ham Hock & Chicken Terrine**
Celeriac & Mustard Remoulade, Roasted Hazelnuts, Honey Pear, Sourdough Crouton
(1 Wheat, 8 Hazelnut, 9, 10, 12)

**The Palmer Spiced Chicken Wings**
Blue Cheese Dip
(3, 6, 8, 12)

## MAINS

**Roast Striploin of Hereford Beef**
Yorkshire Pudding, Honey Roast Root Vegetables, Cauliflower Cheese, Creamed Potato, Roast Potato & Red Wine Jus
(1 Wheat, 3, 6, 9, 12)

**Roast Crown of Butter Basted Irish Turkey**
Homemade Savoury Stuffing, Creamed Potato, Roasting Juices
(1 Wheat, 6, 9, 10, 12)

**Pan Roasted Fillet of Kilmore Quay Cod**
Root Vegetable Ecrase, Pomme Fondant, Grilled Leek, Sauce Vierge
(4, 6, 9, 12)

**Slow Braised Feather Blade of Angus Beef with Treacle**
Bourguignonne Jus, Creamed Potato, Parsnip & Apple Puree, Parsnip Crisps
(6, 9, 10, 12)

**Seasonal Pumpkin Ravioli Genovese Style**
Roasted Chestnut, Crisp Kale, Herb Oil, Aged Parmesan Shavings, Shoots
Shavings, Shoots (1 Wheat, 3, 6, 9, 12)

**The Arnold Palmer Burger**
Brioche Bun, Red Onion Mustard Seed Compote, Aged Cheddar, Rocket & Burger Sauce, Fries (1 Wheat, 3, 6, 10, 12)

**Fish & Chips**
Tartar Sauce, Crushed Peas, Lemon
(1 Wheat, 3, 4, 6, 10, 12)

## DESSERT

**Raspberry & White Chocolate Heart**
Strawberry Sorbet, Raspberry Powder & Raspberry Gel
(1 Wheat,3 , 6, 12)

**Apple and Blackberry Crumble**
Bourbon Vanilla custard and soft serve ice cream
(1 Wheat, 3, 6, 12)

**Selection of Ice Cream & Sorbet**
(3, 6, 12)

**Cookie Cream Sundae**
Warm chocolate sauce, dark chocolate flakes
(1 Wheat, 3, 6, 12)

## SIDES

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| Parmesan & Truffle Fries (3, 6, 12) | 8.50 |
| Creamed Potato (6) | 7 |
| Pepper Turnip Mash (6) | 7 |
| Fries | 7 |
| Sweet Potato Fries | 7 |

We are an allergy aware business and operate a food safety management system with trained staff to control major food allergens. However our kitchen carries nuts, shellfish and other allergens.

**ALLERGENS** A 10% service charge applies to groups of 8 or more

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| 1 | Gluten | 3 | Eggs | 5 | Soy Beans | 7 | Peanuts | 9 | Celery | 11 | Sesame | 13 | Lupin |
| 2 | Crustaceans | 4 | Fish | 6 | Dairy | 8 | Nuts | 10 | Mustard | 12 | Sulphites | 14 | Molluscs |