

2 courses €19.95 **Sunday Lunch Menu** 3 courses €23.50

Soup of the Day (ACF)
served with our own soda bread

Hot & Spicy Absolute Chicken Wings
Franks hot sauce, crumbled blue cheese, crozier blue dip, celery sticks

Smoked & Fresh Seafood Chowder (ACF)
served with our own soda bread

Cashel Blue Cheese Salad (V) (CF)
Balsamic tomato, toasted pine nuts, apple, ballyagran leaf salad

Smoked Fish Fishcake
Breaded fishcake, pickled vegetables, winter leaves, citrus aioli

Goats Cheese & Beetroot Salad (V) (ACF)
Winter leaves, balsamic treacle

Our Roast of the day
served with all the trimmings

Pan Roasted Supreme of Chicken (ACF)
Creamed leek, turnip puree, mashed potato, chicken jus

Fish & Chip
Crisp batter, hand cut chips, pea and mint, our own tartar sauce

Cider Braised Pork Belly (ACF)
Spiced parsnip, mashed potato, apple, pork popcorn, root veg, mustard jus

Pan Fried Plaice (CF)
Tartar hollandaise, asparagus, crispy chicken skin, spring onion mash

Gnocchi (V)
Truffled wild mushroom, cashel blue cheese, spring onion, parsley

CHOICE OF TODAY'S DESSERTS

WE PROUDLY SOURCE INGREDIENTS LOCALLY

C.S. Fish Doonbeg. Kelly's of Cornwall Ice Cream. Flesk Meats. Ballyagran Organic Leaves. Enda Aherne's Butcher.

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF