Desserts

Lemon Cheesecake
Berry Compote, Whipped Cream & Fresh Berries ~ €8.50
(1.7)

Chocolate Torte
Vanilla Ice-Cream & Fresh Berries ~ €8.50
(3,7,CF)

Sticky Toffee Pudding
Vanilla Ice-Cream, Butterscotch Sauce ~ €8.50
(1,7,12)

Honey Panna Cotta
Honeycomb & Green Apple ~ €8.50
(7,CF)

Raspberry Crumble
Vanilla Ice-Cream & Custard ~ €8.50
(1,7)

Selection of Ice-Creams
Salted Caramel Sauce ~ €8.00
(7)

SUNDAY LUNCH

Éala
BAR & RESTAURANT

Starters

Soup of the Day
with Homemade Brown Bread - €7.50
(1,3,7,9,V,ACF)

Seafood Chowder
with Homemade Brown Bread - €10.00
(1,2,3,4,7,9,11,12,14,ACF)

Chicken Wings
Frank's Hot Sauce, Blue Cheese & Celery (1,3,7,9,ACF)
Or
Spicy Korean BBQ, Sesame & Spring Onion (1,4,6,11,12)
- €11.50

Halloumi & Quinoa Salad
Roasted Green Veg, Cherry Tomatoes &
Sundried Tomato Pesto ~ €12.50
(7,9,10,12,CF)

Substitute Halloumi with Chickpeas for vegan option

Pressed Pork Belly
Sticky Soy Glaze, Sesame & Mango Salsa ~ €12.50
(1,4,6,11,12)

Mains

Roast Chicken Supreme
Mushroom Stuffed Thigh, Tenderstem Broccoli, Chive
Mash & Chicken Jus ~ €23.00
(7,9,12,CF)

Pan-Roasted Salmon
Lemon, Caper Velouté, Sun-Dried Tomato, crushed
Baby Potatoes & Green Vegetables ~ €23.00
(4,7,10,12,CF)

Roast Sirloin of Irish Beef
Honey Glazed Carrots and Parsnips, Mashed potatoes
& Roast Potatoes , House-Made Yorkshire Pudding
& Roast Gravy ~ €25.00
(1,2,3,8,13)

Chicken Korma
Chicken, Vegetables, Basmati Rice & Naan ~ €20.00
(1,8,ACF)

Vegetarian & vegan (chickpea) option available

Arrabbiata Tagliatelle
Arrabbiata Sauce, Roasted Green Vegetables, Cherry
Tomatoes, Vegan Pesto & Shaved Vegetarian
Parmesan ~ €20.00
(1,3,7,8,12,AVG)

Add Chicken ~ +€5.00, or Prawns ~ +€8.00

1 Gluten. 2 Crustaceans. 3 Eggs. 4 Fish. 5 Peanuts. 6 Soybeans. 7 Milk. 8 Nuts.
9 Celery. 10 Mustard. 11 Seasame. 12 Sulphur. 13 Lupin. 14 Molluscs.

CF: Celiac Friendly. ACF: Availble Celiac Friendly. V: Vegetarian.
VG: Vegan. AVG: Available Vegan.