

2 courses €16.95 **Sunday Lunch Menu** 3 courses €20.95

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

Ham Hock Croquette
Piccalilli, Pea Cress, Celeriac Remoulade

Smoked & fresh seafood chowder (ACF)
served with our own soda bread

ABG Caprice (V) (ACF)
torn buffalo mozzarella, basil, plum tomato, roasted cherry tomato, sourdough, truffled balsamic vinaigrette

Salmon & prawn fishcake (CF)
Polenta Crust, Creamed Leeks, Lemon Hollandaise

Carpaccio of Beetroot (V) (ACF)
Goats Cheese Crumble, Candied Walnut, Spring Leaves, Aged Balsamic

Our roast of the day
served with all the trimmings

Pan roasted supreme of chicken (ACF)
Buttered Asparagus, Parsley & Spinach Puree, Bacon Mash, Chicken Jus

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

Confit Lamb
Chickpea & chorizo cassoulet, baby carrots, curry oil, smoked yoghurt

Soy and honey glazed belly of pork
Pickled Carrot, Burnt Apple, Black Pudding, Rich Jus, Lyonnaise Potatoes

Baked fillet of salmon (ACF)
Sautéed Samphire, Radish, 63C Egg, Sourdough, Hollandaise, Cress

CHOICE OF TODAY'S DESSERTS

WE PROUDLY SOURCE INGREDIENTS LOCALLY

C.S. Fish Doonbeg. Adare Farm Ice Cream. Noel O'Connor 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

