

EASTER MENU

sunday 16th april

12pm-9pm

1 COURSE – 12.50

2 COURSE – 17.50

3 COURSE – 21.50

half-portion main courses
available reduce price by 4.00

STARTERS

- V / GFA roast tomato, red pepper & basil soup
fresh baked bread
- V / GF asian spring salad
tofu, spring onion, lime, chilli, coriander, mint, lemongrass
- GF smoked salmon & garden pea risotto
parmesan, herb oil
- GF smoked duck salad
red grapes, orange, pomegranate
pulled pork croquette
bean sprouts, cider glaze

MAINS

- GF roast breast of chicken wrapped in pancetta
stuffed with mozzarella, sun-dried tomatoes & basil, polenta chips, tomato & basil sauce
- V individual root vegetable pie
parsnip, butternut, carrot, buttered new potatoes, seasonal spring salad
- V three cheese macaroni
truffle oil, brioche gratin, skinny fires
- GF pan fried fillets of sea bass
pak choi, chilli, ginger, garlic, sesame
bruach burger / hand cut chips / pickled slaw
toasted brioche, 6oz angus beef burger, hot sauce, mozzarella, onion ring, mayonnaise
- GF 8oz angus rib-eye steak (€6 supplement)
pickled slaw, salad, triple cooked chips

DESSERTS

- GF gluten-free sticky toffee pudding
vanilla pod ice cream, butterscotch sauce
- GF gluten-free chocolate brownie
condensed milk ice cream
- GF strawberry parfait
biscuit crumb, honey mascarpone
- GF chef's selection of cheese
gluten-free oatcakes, grapes, chutney
- GF classic affogatto
vanilla ice cream, fresh espresso (add amaretto €2.50)
- GF selection of luvian's ice-cream
vanilla, chocolate, strawberry

Allergen information

v – vegetarian | gf- gluten free | gfa- gluten free available

for full list of allergen information, please ask a member of staff