



Sunday Lunch (Sample Menu)

To Begin...

The Soup Today

Your Server Will Explain, Toasted Seeds, Crispy Sourdough Bread

Drumshanbo Sausage Tree Vodka Gravlax

Beetroot, Dill and Horseradish Cured Clew Bay Salmon, Crispy Capers, Dressed Leaves,
Sausage Tree Vodka Crème Fraiche

Andarl Farm Pork Belly Bon Bons

Dozio's Cream Cheese Mousse, Blueberry and Plum Chutney, Deep Fried Greens,
Toasted Nuts

Gilled Halloumi with Peanut Dukkah

Beetroot and Bulger Wheat Salad, Warm Vanilla, Cinnamon and Honey Dressing

Mains...

12 Hour's Braised Feather Blade

Rosemary and Wild Garlic Butter, Sauté Gnocchi and Mushrooms, Horseradish and Celeriac
Purée, Rich Red Wine Jus

Bouillabaisse of Hake

Hake Fillet Pan Fried in an Orange and Fennel Butter, Tomato, King Prawn and Mussel Broth,
Crushed Baby Potatoes, Cayenne Pepper and Olive Oil

Gannon's Chicken Supreme

Wholegrain Mustard, Garlic Crumb, Smoked Bacon and Pea Risotto,
Pear and Candied Walnut Pesto

Roast Moincoin Beetroot and Mushroom Filo

Lentil and Spinach Risotto, Curried Cauliflower

Sides...

**Krispy Kale, Corn on the Cob with Rosemary Salted Butter, Loaded Sweet Potato Fries
Rocket, Parmesan and Pine Nut Salad, Balsamic Dressing, Skinny Fries**

Something Sweet...

Baked Lemon Meringue Cheesecake

Lemon Curd Ice-Cream

Michelle's Seasonal Fruit Crumble

Elderflower Custard, Vanilla Ice-Cream

Self-Saucing Chocolate Pudding

Served Warm, Espresso Ice-Cream

Ice-Cream Selection

Chef's Trio of Ice-Cream, Warm Berries

Main Course 16, 2 Courses 23, 3 Courses 27, Side Orders 3.5