

# SUNDAY LUNCH MENU

## STARTERS

Soup of the Day, brown bread (MK,CY,SP,S,E) | **6.8**

Clew Bay Chowder, brown bread (MK,CY,SP,F,C,M) | **10.5**

Baked goats cheese and black & white pudding salad, pickled beetroot, baby leaves, granny smith apple (MK,SP,MD,G,N) | **12.5**

Crispy southern fried chicken wings, Frank's Hot Sauce,  
house salad (MK,MD,SS,G)  
**Small | 9.95 | Large | 15.95**

## MAINS

Roast sirloin of Irish grass fed beef, celeriac puree, battered onion rings, pearl onion, red wine gravy (CY,MK,SP,G,E) | **25.95**

Roast stuffed leg of Kelly's spring lamb, herb & mint roast potatoes, red wine gravy (MK,SP,G,MD) | **22.95**



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Cajun baked breast of chicken wrapped in bacon, crispy onion, champ mash,  
peppercorn sauce (G,MK,SP) | **21.95**

Pan fried Atlantic Salmon, spinach, brown crab & scallion orzo,  
dashi & lemon beurre blanc (E,C,F,MK,G,SS) | **25.95**

Pan fried Atlantic fillet of Seabass, red pepper & coconut coulis, fennel &  
seaweed salad, chorizo and caper butter (MK,SP,G,F,N) | **27.5**

Homemade vegetable masala curry, served with turmeric rice, popadom &  
mango chutney (MK,G)(Vegan) | **17.95**

Roasted vegetable & penne pasta, homemade tomato sauce, basil pesto  
& aged parmesan (Vegetarian) | **18.95**

## HOUSE WINES

### RED

Chateau Haute-Nauve,  
Saint Émeilion, Grand  
Cru, Bordeaux | **Gls 9**

### WHITE

S.Ovaldo, Delle  
Venezia, Pinot Grigio,  
Italy | **Gls 9**

