



Sunday Lunch Menu €45

Starter

Vegetable Soup

Chive sour cream & herb croutons, home baked breads (m,g,c)

Chicken Liver Parfait

Brioche, vintage port jelly, almond, orange puree (g,s,n,m,e)

Confit Pork Neck

Chicory, apple gel, Savoy cabbage emulsion, cider cream sauce (g,s,n,m,e)

Crab Ravioli

Fennel velouté, Irish trout caviar, garlic migas, tarragon oil (g,m,e,f,c,cr)

Boyne Blue Cheese Mousse

Pear & apple chutney, watercress, red wine reduction, brown bread crumb (m,s,g)

Main Course

Skeaghanore Duck Breast & Chou Farci

Stuffed Savoy cabbage of duck & barley,
fondant potato, Iona farm beetroot, port jus (g,s,m,c,so)

Butternut Squash Risotto

Shaved parmesan, toasted pumpkin seeds, crispy sage (m,so,s,c)

Chicken Supreme

Dunany Spelt Berries, Iona Farm carrot, Parsnip puree, Hunters Sauce (g,c,so,m)

Pan Fried Salmon

Polenta cake, tenderstem broccoli, fennel velouté (f,m,s,g,cr)

Roast Sirloin of Irish Hereford Beef

Creamed & roast potato, carrots, broccoli, Yorkshire pudding & roast jus (g,m,s)

*Allergens: (G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs
(S) Sulphites, (CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut, (SE) Sesame, (SO) Soybeans*



Desserts

Chocolate Torte

Amarena cherries, espresso & marscapone cream (g,e,m,so)

Sticky Toffee Pudding

Salted caramel, walnuts, Chantilly cream (g,m,e,so)

Crème Caramel

Almond brittle, orange segments, Chantilly cream toasted almond, (e,m,n)

Boyne Grove farm Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,n,e,g)

Bread & Butter Pudding

Orange crème Anglaise, vanilla ice cream (m,n,e,g)

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