



Sunday Lunch €45

Starters

Minestrone Soup

Parmesan cheese, basil oil, home baked breads (m,g,c)

Chicken Liver Parfait

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

Confit Pork Belly

Eddie Tuites crumbed black pudding, celeriac, apple, port jus (m,s,g,c)

Crab Ravioli

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

Boyne Blue Cheese & Poached Pear Salad

Mesclun leaves, candied walnut, walnut essence (m,n,s,g)

Main Course

Venison Haunch

Fondant potato, kale, king oyster mushroom, celeriac, port jus (s,m,c)

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 Cod

Polenta cake, tenderstem broccoli, prawn bisque (f,s,cr,m,mo)

Roast Sirloin of Irish Hereford Beef

Creamed & roast potato, carrots, broccoli, Yorkshire pudding & roast jus (g,m,c,e,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

Plum Pudding

Brandy Crème Anglaise, gingerbread ice cream (g,m,e,s)

Chocolate Torte

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

Crème Caramel

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

Sticky Toffee Pudding

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

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,e,g,s)

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