

# SUNDAY LUNCH

FROM 12:00PM TO 5:00PM

SAVOUR A DELICIOUS IRISH ROAST WHILE TAKING THE STUNNING VIEWS OF THE GRAND CANAL

## STARTERS

### Soup of the Day

Seasonal soup of the day using fresh in season products

*(Allergens 6)*

### Wild mushroom

Wild mushroom crostini with rocket shaved parmesan and roasted garlic aioli

*(Allergens 6, 9)*

### Heirloom tomato and Mozzarella

Heirloom Tomato and mozzarella salad with basil pesto, baby leaf salad

*(Allergens 7, 9)*

### Smoked salmon

Baily and Kish Smoked salmon with charred pickled cucumber, beetroot, dill cream cheese, caper and citrus dressing

*(Allergens 3, 7, 9)*

## MAINS

### Beef

Roast sirloin of beef, with Yorkshire pudding watercress and red wine jus. Served with seasonal veg roast potatoes.

*(Allergens 6, 7, 9)*

### Chicken

Half roast Cornfed chicken with apricot and sage stuffing, thyme jus served with seasonal vegetables, roast potatoes

*(Allergens 6, 7, 9)*

### Cod

Pan fried fillet of cod with chive and mussel cream, new potato, charred tender stem broccoli

*(Allergens 2, 3, 6, 7, 9)*

### Gnocchi

With roasted red pepper, kalamata olives, baby spinach, charred tender stem broccoli

*(Allergens 6, 7, 9)*

## DESSERTS

### Vanilla crème Brule

with biscotti biscuit

*(Allergens 5, 6, 7, 11)*

### Warm chocolate brownie

with pistachio ice cream

*(Allergens 5, 6, 7, 11)*

### Cheesecake

*(Allergens 5, 6, 7, 11)*

MENU

1-COURSE €25

2-COURSES €28

3-COURSES €35

All Beef served on our menu is of Irish origin.

PLEASE NOTIFY A MEMBER OF OUR TEAM REGARDING ANY ALLERGIES OR FOOD INTOLERANCES

**Allergen index**

1 crustaceans, 2 molluscs, 3 fish, 4 peanuts, 5 nuts (specify nut), 6 cereal containing gluten, 7 milk/milk products, 8 soya, 9 sulphur dioxide, 10 sesame seeds, 11 egg, 12 celery and celeriac, 13 mustard, 14 lupin