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SUNDAY ROAST

STARTERS

Warm Onion Tart, burrata, heirloom tomato (1,2)	€13.00
Tempura Prawns, pak choi, chilli jam (1,10,14)	€14.50
Carrot and Turnip Soup, served with homemade Dooliner bread (1,2,3,5,6)	€9.00
Armada Chowder, prime seafood, spring onion, seaweed dust (2,4,10,11,12)	€11.50
Dry Cured Prosciutto Ham, watercress, arugula, pickled apple, caramelised pistachio (7,13)	€13.50

SIGNATURE ROAST

Premium 28 Days Dry Aged Roast of Beef, Yorkshire pudding, roast potato, seasonal vegetables, rich gravy (1,2,3,4,5)	€24.00
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MAINS

Shank of Kilshanny Lamb, braising jus, parsley lemon dressing (4,5)	€23.00
Oven Roasted Supreme of Chicken, peas, smoked bacon velouté (2,4,5)	€19.00
Panfried Hake, tenderstem broccoli, white wine sauce (2,4,5,11)	€21.00
Butternut Squash Gnocchi, roasted butternut squash, brown butter emulsion (1,2,3)	€18.00

All served with mixed vegetables and champ potatoes (2)

DESSERTS

Apple Crumble, sauce anglaise, vanilla ice cream (1,2,3)	€10.00
Artisan Ice Cream, (chocolate, vanilla, strawberry) wafer basket, chocolate sauce (1,2,3)	€7.50
Salted Caramel Tart, caramel gel, caramel infused ice cream, chantilly (1,2,3)	€10.00
Eton Mess, mixed berries, meringue, raspberry gel (2,3)	€10.00

ALLERGENS

(1) Gluten, (2) Milk, (3) Eggs, (4) Sulphites, (5) Celery, (6) Lupin, (7) Nuts, (8) Peanuts, (9) Soy, (10) Shellfish, (11) Fish, (12) Molluscs, (13) Mustard, (14) Sesame