

MOTHER'S DAY MENU

STARTER

Soup of the Day

Served with Baked Bread (1a)(v)

Cacio e Pepe Arancini

Arrabbiata Sauce, Parmesan & Basil (1a,4,7,13) (vg)

Buttermilk Salt & Chilli Prawns

Choi & Pickled Diacon Salad, Spiced Miso Dressing (4,5d,7,10,13)

Poached Prawn Cocktail

House Sauce, Shredded Baby Gem, Lemon (4,7,5a,13)

MAINS

Sunday Roast

Pochetta, Roasted Potatoes, Glazed Carrots, Shaved Fennel & Pear Side Salad, Jus (4,13)

Roast Beef

Roasted Potatoes, Buttered Mash Potato, Glazed Carrots, Yorkshire Pudding, Roasting Jus (1a,4,7,13)

Grilled Sea Bass

Romesco, Toasted Almond Buttered Green Beans, Brown Shrimp Butter Sauce (3a,4,8,13)

Roasted Sesame Cauliflower

Pumpkin Seed Potatoes, Kale, Cheese Sauce, Nut Crumble (3a, 3c,3d,3f,10,11,13) (v)

Chicken Supreme

Gnocchi Pasta, Arrabbiata Sauce, Rocket & Parmesan (1a,4,7,13)

Crab & Prawn Chilli Lemon Butter Pasta

Casarecce Pasta Basil & Parmesan (1a,4,5a,5d,7,13)

DESSERT

Warm Slow Cooked Apple Tart

Custard & Cream (1a,4,7)

Vegan Chocolate Cup

Coffee soaked Sponge Cake, Luscious Coffee Cream, Vanilla Cream, Dark Chocolate Chips & Cocoa (1a,10) (v)

Warm Chocolate Brownie

Salted Caramel Sauce, Vanilla Ice Cream (1a,4,7,13)

SET DINNER

3 Courses €55 Per Person

2 Courses €45 Per Person

If you have any allergies, kindly let your server know.

ALLERGENS 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley, F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macademia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin.

All our Beef is 100% Irish Origin.