

## Sunday Roast Menu

### TO START

**Chef's Home-Made Soup** (GF Option) €7.50  
House Brown Soda Bread

**Spicy Chicken Wings** (GF Option) €9.95  
Blue Cheese Dip, Celery Stick

**Garlic Mushrooms** (V) (GF Option) €9.95  
Mushrooms in a garlic cream sauce, served with dipping bread.

**Nacho's** (GF) €9.95  
Tortilla Chip, Salsa Sauce, & Cheese, Topped with Guacamole & Sour Cream

**Grilled Halloumi Sticks** (GF) €8.50  
with a Sweet Chilli Dip

**Bruschetta** (GF Option) €9.95  
Feta, Tomato, Basil Pesto & Balsamic Dressing

**Tiger Prawn Pil Pil** (GF Option) €12.95  
Cooked in Garlic Oil, Chillies & Spring Onions, served with Dipping Bread

**Crispy Panko Crumbed Squid** €12.95  
Tartar Sauce

### MAINS

**Roast Sirloin of Beef** (GF Option) €19.95

**Roast Leg of Lamb** (GF Option) €19.95

**Roast Breast of Turkey** (GF Option) €17.95

**Sunday Roast Sharing Platter** (GF Option) €25pp  
(Minimum 2 People)  
Chefs Selection of Roast Meats and trimmings to Share

**All Roast dishes are Served with a selection of Vegetables, Roast Potatoes, Creamy Mash Potato, Chefs Herb Stuffing, Yorkshire Pudding & Roast gravy**

For parties of 8 or more a discretionary Service Charge of 10% will be added to your bill.  
(All tips, gratuities & service charges are distributed entirely amongst our Team.)  
One Bill per Table



**If you have a food or drink allergy or intolerance, please inform a member of our Team.  
The food allergens used in the preparation of our food can be viewed in a separate menu.  
Please ask your Server**

**We Prepare and Cook Our Dishes to Order, as a Result Some of Our Dishes May Take Up To 20/30 Minutes**