

Sunday Lunch

3 Courses €29 | 2 Courses €25

Starters

Oak Smoked Salmon with Roasted Garden Beetroot, Caper Dressing, Poppy Seed
Dorito Clonakilty Black Pudding Salad with Crispy Potatoes, Feta, Apple, Semi-
Dried Tomato Dressing Whipped Ardsallagh Goats' Cheese with Confit Red
Onion and Hazelnut Dressing Soup – Potato and Leek, Herb Oil, Almonds

Mains

Roast Sirloin of O'Connell's Beef with a Ragu of Ballyhoura Mushrooms
and Confit Shallots, Red Wine Jus.

Baked Fillet of Sea Bass with Soft Potato Puree, Caponata Vegetables,
Pine Nuts, Basil

Baked Chicken Supreme with Mousseline Potato, Root Vegetables, Lentils,
Madeira Roast Butternut Squash, Shallots, feta, pine nuts, spinach, tomato
dressing

Desserts

Chocolate Marquise with Berry Coulis and Honeycomb Baked Vanilla
Cheesecake with Berry Compote and Lime Sorbet Iced Parfait of Sea Salt
and Caramel with Marshmallows and Raspberry Sauce Selection of Ice
Cream and Sorbet

**Bewley's Coffee or Barry's Tea with Petit Fours Americano or
Espresso €2 Supplement Specialty Teas €1 Supplement**