



Sash

SAMPLE SUNDAY LUNCH MENU

TO START

Roast Beetroot & Whipped Goats Cheese - Girolle, Walnuts
Citrus Cured Mackerel - Orange Fennel & Rocket Salad
Kitchen Garden Soup Du Jour - No.1 House Bread
Connemara Smoked Salmon - House Pickles, Beets, Lemon, Homemade Brown Bread

MAIN COURSES

Rich Porcini, Celeriac, Walnut, Thyme Risotto
Lemon & Thyme Roast Chicken - Pearl Barley & Bacon Stuffing, Tender Stem Broccoli, Citrus Jus
Market Fish Special - Please Enquire Changes Daily
O'Loughlin's 10oz Rib Eye Steak - French Fries, Béarnaise *
Served with Seasonal Market Vegetables & Potatoes

SIDE DISHES €4 EACH

Dressed Organic Salad Leaves - Duck Fat Roasties - Rosemary & Sea Salt Fries

DESSERTS

Sticky Toffee Pudding - Butterscotch Sauce, Candied Pecans, Vanilla Ice Cream
Chefs Tart Du Jour - Please Enquire
Wild Blackberry & Eton Mess
Selection of Farmhouse Ice Cream - Maple Frosted Peanuts
Artisan Cheese Board - Pear Chutney, Quince Jelly, Lavosh Crackers

TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

2 COURSES €29/ 3 COURSES €35

€9 SUPPLEMENT APPLIES *

PLEASE ADVISE US OF ANY DIETARY OR ALLERGEN REQUIREMENTS YOU MAY HAVE

SERVED EVERY SUNDAY FROM 5.30PM - 7PM