



FESTIVE SUNDAY LUNCH

TO START

Parsnip & Chestnut Soup 9

Maple Roasted Parsnip, Confit Chestnut, Chilli & Parsley

Pâté En Croûte 14

Rigney's Pork & Spiced Apple Pâté, Roast Apple Purée

Crab & Stout 14

Crab Crème Brûlée, Irish Stout Bread, Crab Remoulade

Squash & Sage 13

Spiced Squash Croquettes, Crispy Sage, Pickled Squash, Squash & Sage Emulsion

MAIN COURSE

Roast Rib Of Dry Aged Beef 29

Caramelised Shallot, Whipped Potatoes, Yorkshire Pudding, Burnt Onion & Peppercorn Jus

Seabass & Crab 24

Seared Seabass, Crab & Cauliflower Gnocchi, Pickled Cauliflower, Crab Bisque

Hake & Prawn Pie 22

Hake, Smoked Salmon, Prawns, Squash Velouté, Puff Pastry, Roasted Root Vegetables

Mushroom & Salsify 25

West Limerick Mushroom Risotto, Braised Salsify, Purple Shiso Vinaigrette

Chicken & Carrot 24

Corn Fed Chicken, Thigh Croquette, Charred Carrot, Carrot Top Chimichurri, Cognac & Honey Jus

8oz O'Loughlins Beef Burger 18

Black Pudding & Bacon Jam, Fried Egg, Gem Lettuce, Beef Tomato, Our Daily Bread Brioche Bun, Fries

SIDE DISHES

House Cut Fries 5

New Leaf Urban Farm Organic Green Salad & Pickles 6

Confit Garlic Potatoes 6

Maple & Cardamom Roasted Root Vegetables 6

DESSERT

No. 1 Christmas Pudding 12

Foxes Bow 18 Month Matured Christmas Pudding, Whiskey & White Chocolate Anglaise, Bailey's Ice Cream

Coffee & Cream 10

Coffee Crème Brûlée, Shortbread Biscuit

Banana & Coconut 11

Roasted Banana Panna Cotta, Banana Bread, Candied Coconut, Rum & Pineapple Sorbet



Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur and we cannot guarantee that any of our products are safe to consume for people with allergies such as nuts, soy, dairy, egg, fish, shellfish or wheat. Food allergens folder available on request

