

Sample Lunch Menu

€32.95

Soup of The Day
served with brown soda bread (1,4)

Wild Mushroom Vol Au Vent
served with dressed rocket parsley oil (1,4)

Warm Marinated Chicken Salad
roast red peppers, soused red onions, red pepper aioli (4,14)



Featherblade of Beef
portobello mushroom, horseradish champ, peppercorn sauce (4,14)

Pan Fried Chicken Supreme
fondant potato, tender stem broccoli, whole grain mustard sauce (4,11,14)

Herb Crusted Salmon Fillet
sundried tomato and chive potato cake, seafood cream sauce, finished with
sea herb (1,4,6,8,14)

Vegatarian Stir Fry
served with basmati rice and crispy poppadom (12)



Homemade Almond Chocolate Brownie
chocolate sauce, vanilla ice-cream (1,4,7)

Warm Bramley Apple Crumble
in a sweet pastry case, cinnamon crumble topping, creme anglaise,
vanilla ice-cream and fresh cream (1b,2,4,8)

Selection of Ice-Cream
served in a wicker basket, topped with coulis and chantilly cream (2,4,7,8)

Eton Mess
mixed berries, meringue chunks, cream and berry coulis (4,8)

Freshly Brewed Tea / Coffee

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide