



SUNDAY LUNCH SPECIAL

STARTER

HOMEMADE SOUP OF THE DAY

Brown Soda Bread

BEETROOT CARPACCIO

Pickled Heirloom Beetroot, Ardsallagh Goats Cheese Foam,
Toasted Pine Nuts, Rocket & Extra Virgin Olive Oil

SALT & PEPPER CALAMARI

Sautéed Chorizo, Lemon Pepper

ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Allioli

MAIN

SLOW ROASTED SIRLOIN OF BEEF

Six Week Aged Red Hereford Beef (Served Pink)

WEST CORK ROTISSERIE CHICKEN

24 Hour Brined with Rosemary, Thyme & Lemon, Rotisserie Breast & Leg, Rotisserie Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA

Roast Garlic Mash, Tender Stem Broccoli, Sage & Apple Purée, Serrano Ham Crisps & Rotisserie Jus

HONEY GLAZED SLOW ROASTED HAM

Twice Cooked Joint of Irish Ham, Rotisserie Jus

BALLYCOTTON SALMON & COD FISH CAKE

Fennel, Caper, Rocket, Crème Fraîche & Lime Dressing, Saffron Aioli

*All the above are served with Steamed Seasonal Vegetables & Your Choice of Creamy Mash Potato or French Fries

DESSERTS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Chantilly Cream & Raspberry Coulis

TIRAMISU

Roast 34 Infused Mascarpone,
Savoardi Biscuits

LEMON POSSET

Strawberry & Rhubarb Compote

CHOCOLATE & HAZELNUT BROWNIE

Chantilly Cream

2 Course €25.90 | 3 Course €29.90