

## SUNDAY LUNCH MENU

8th October

### Snacks

Smoked eel croquette, gooseberry preserve	5
Crispy olives, goats cheese	3 ½
Cod cheeks, oyster mayo	4 ½
Homemade black pudding sausage rolls, house ketchup	5

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Shellfish cocktail, crispy scallop

Roast tomato & red pepper soup, goats curd ravioli, herb pesto

Ewings smoked haddock, croquette, curry, spring onion

Chicken liver parfait, candied walnuts, apple

Pressed country terrine, crispy crubeens, piccalilli dressing

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28 day dry aged roast rib of beef, Yorkshire pudding, horseradish cream

Rump of Mourne lamb, crispy shoulder, spiced pumpkin, smoked yoghurt

Pan roasted hake, buttermilk, broccoli, almonds

Roast corn-fed chicken breast, mushroom caramel, leg in pastry, savoury granola

Fillet of cod, chorizo stuffed squid, parsley, pickled shallots

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All main course served with seasonal vegetables and potatoes

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Chocolate, salted caramel, vanilla

Treacle tart, caramelized brown bread ice cream

Apple crumble, Connemara whiskey cream

Caramel tart, compote of wild blackcurrants

Coconut panna cotta, spiced pineapple, sorbet

3 courses £28.00

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more
- All our game may contain shot