

Sunday Lunch Takeaway menu

(2 courses €20 or 3 courses €25)

Carrygerry Chicken Liver Patê, Chilli Apple Jelly, Toasted Sour Dough
(Gluten Free Bread Available) (5,10,12)

St. Kevin's Brie (Wicklow) Coated in Golden Crumb, Cranberry,
Port & Orange Sauce (GF) (2,5,10,14)

Mixed Leaf Salad, Crisp Croutons, Cherry Tomatoes, Carrots, Red Onion, Bellpepper,
Honey & Mustard Dressing (GF without croutons) (10,12)

Meere's Black Pudding BonBons, Leaf Salad, Mango, Apple & Fig Chutney (2,12)

Crispy Calamari, Leaf Salad, Sweet Chilli Mayo (5,10,12,13)

Traditional Roast Turkey Breast & Honey Baked Limerick Ham,
Herb Stuffing, Roast Parsnips, Pan Gravy (GF)(5,14)

Slow Braised Beef Featherblade Steak, Mashed Potato,
Peppercorn Cream Sauce (GF) (5,14)

Breast of Chicken, Cranberry & Chestnut Herb Stuffing
wrapped in Parma Ham, Red Wine Sauce (GF) (5,7,14)

Pan Fried Fillet of Salmon, White Wine & Chive Cream Sauce (GF) (3,5,7)

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty
Rocket Pesto, Parmesan Crisp (V) (2,5,7,10)

All the above served with Selection of Fresh Vegetables & Potatoes

Ferrero Rocher Cheesecake, Toasted Hazelnuts, Chocolate Sauce (5,7,12)

Warm Chocolate Brownie, Homemade Marshmallows,
White Chocolate Sauce (GF) (2,5)

Apple Crumble Tart, Crème Anglaise (2,5,12)

Fresh Fruit Meringue (GF) (2,5)

Gluten Free GF

Vegetarian Friendly V

Allergen List

1. Crustaceans
2. Eggs
3. Fish
4. Peanuts
5. Dairy
6. Soybeans
7. Nuts

8. Celery
9. Sesame Seeds
10. Mustard
11. Lupin
12. Wheat
13. Molluscs-Shellfish
14. Sulphur Dioxide