

## Sunday Lunch Takeaway Menu Serving 1 – 4pm (2 courses €20 or 3 courses €25)

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

Carriggerry Chicken Liver Patê, Redcurrant Jelly, Toasted Sour Dough  
(Gluten Free Bread Available) (5,10,12)

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

Bluebell Falls Goats Cheese Bruschetta with Tomato, Fresh Thyme & drizzled  
with Honey, Beetroot & Cucumber Salad (5,12)

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Roast of the Day served with Mash, Mini Roast Potatoes & Vegetables

Slow Braised Beef Featherblade Steak, Creamy Mushroom Sauce  
Mash, Mini Roast Potatoes & Vegetables (GF) (5,14)

Baked Fillet of Salmon, Shrimp, Spring Onion & Ginger Cream Sauce  
Mash, Mini Roast Potatoes & Vegetables (1,3,5,14)

Half Roast Silverhill Duck, Braised Red Cabbage, Red Wine Sauce  
Mash, Mini Roast Potatoes & Vegetables (GF) (14)

Stirfry of Chicken & Tiger Prawns  
Bellpeppers & Noodles, Soya, Ginger & Sweet Chilli (1,3,5,14)

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty Rocket Pesto,  
Parmesan Crisp (V) (2,5,7,10,14)

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Ferrero Rocher Cheesecake, Hazelnut Brittle (5,7,12)

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

Apple Crumble Tart (2,5,12)

Strawberry & Pineapple Meringue (GF) (2,5)

### Side Orders

Triple Cooked Chunky Chips with choice of Dip	€3.75
Creamy Mashed Potatoes	€2.50
Mixed Vegetables	€2.50
Mixed Salad	€2.50

### Gluten Free GF

### Vegetarian Friendly V

#### Allergen List

1. Crustaceans	8. Celery
2. Eggs	9. Sesame Seeds
3. Fish	10. Mustard
4. Peanuts	11. Lupin
5. Dairy	12. Wheat
6. Soybeans	13. Molluscs-Shellfish
7. Nuts	14. Sulphur Dioxide