

GOURMET FOOD PARLOUR

set lunch menu

two courses 18.00 | three courses 22.00

starters

SOUP OF THE DAY

Rustic bread [please ask your server] [1,4,15]

SPICY BUFFALO OR STICKY BOURBON WINGS

Celery sticks, Cashel blue cheese or ranch dip, rustic fries [1,4,5,8,9,10,11,12,14]

CHICKEN & BACON CAESAR

Roast chicken, Irish bacon, Cos lettuce, croutons, parmesan shavings, Caesar dressing [1,4,5,6,8]

main courses

CAJUN CHICKEN QUESADILLAS

Monterey Jack, guacamole, sour cream, salsa, rustic fries [1,4,5,8,12]

IRISH HEREFORD BEEF BURGER

Streaky hickory bacon, Dubliner cheddar, lettuce, beef tomato, gherkin, tomato relish, brioche bun, rustic fries [1,4,5,10,12] Please allow 15 minutes

SCAMPI & CHIPS

Golden crumbed prawns, rustic fries, citrus salad, tartar sauce [1,7,10]

THREE BEAN [VE] OR CHICKEN THAI RED CURRY

Steamed basmati rice [GF] [8,14]

desserts

RASPBERRY ROULADE [GF] [4,5]

CARROT CAKE [GF] [2,4,5]

NUTELLA CHEESECAKE [1,2,4,5]

allergen keys

[GF] gluten free | [V]vegetarian | [V]vegan

1. Contains gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Shellfish/crustaceans 8. Soybeans 9. Molluscs 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies (please ask your server)