

SUNDAY ROAST SET MENU

SUNDAY ROAST: 2 Courses €45 per person / 3 Courses €55 per person

THE SUNDAY FEAST: Minimum of Two Guests to share
€50 per person

SMALL PLATES & SHARING

OUR CAESAR SALAD

CRISP LETTUCE, PARMESAN AND CROUTONS
WITH OUR SIGNATURE CAESAR DRESSING

HAM CROQUETTES

CRISPY GOLDEN CROQUETTES FILLED WITH
CREAMY BECHAMEL AND SAVOURY HAM

OCTOPUS CARPACCIO

THINLY SLICED OCTOPUS WITH BOLD
MEDITERRANEAN FLAVOURS OF SOBRASADA,
SMOKED MAYO, POTATO AND FENNEL

BURRATA

CREAMY BURRATA WITH SMOKEY TWIST
SERVED WITH RED ENDIVE, PICKLED APPLE,
HAZELNUT AND VANILLA OIL

TACO BOGAVANTE

A LUXURIOUS TACO FEATURING FRESH
LOBSTER, SEASONED WITH A ZESTY TWIST
(Supplement €8)

TNT PRAWNS

TIGER PRAWNS IN CRISPY TEMPURA, TOSSED
IN OUR SIGNATURE TNT SAUCE FOR A SPICY KICK
(Supplement €8)

MAIN COURSE

MUSHROOM RAVIOLI

RICH AND EARTHY MUSHROOMS ENCASED IN TENDER
PASTA, SERVED WITH RED WINE, SAGE AND PARMESAN

CATCH OF THE DAY

FRESHLY CAUGHT FISH, EXPERTLY
PREPARED WITH SEASONAL INGREDIENTS

OUR SUNDAY ROAST

*TRADITIONAL ROAST SERVED WITH CRISPY ROAST POTATOES, HONEY GLAZED CARROTS, PEAS & HAM,
YORKSHIRE PUDDING AND RICH GRAVY*

ROASTED RIBEYE

SUCCULENT RIBEYE ROASTED TO
PERFECTION, SERVED WITH A SWEET APPLE PUREE

LAMB SHOULDER

SLOW ROASTED LAMB WITH
MINT SAUCE PERFECTLY TENDER AND FLAVOURFUL

BONELESS BABY CHICKEN

MARINATED AND ROASTED,
SERVED TENDER WITH CRISPY SKIN

CONFIT PORK BELLY

TENDER PORK BELLY SLOW COOKED TO
PERFECTION, SERVED WITH A SWEET APPLE PUREE

THE SUNDAY FEAST

OUR SUNDAY ROAST PLATTER TO SHARE

(Supplement €20 to your your chosen Set Menu - Minimum of 2 Guests)

A FEAST OF ALL THE ROASTS:

CONFIT PORK BELLY
ROASTED RIBEYE
BONELESS BABY CHICKEN
LAMB SHOULDER

Served with roast potatoes, carrots, peas & ham, Yorkshire pudding and rich gravy

BEFORE YOU GO

ICE CREAM & SORBET SELECTION

STICKY TOFFEE PUDING

A CLASSIC BRITISH DESSERT, WARM AND
STICKY WITH TOFFEE SAUCE

A SELECTION OF HOMEMADE ICE
CREAMS AND SORBETS WITH FLAVOURS
OF THE WEEK

CHEF'S SURPRISE

A SPECIAL DESSERT CREATION FROM
OUR CHEF

BOTTOMLESS DRINKS: Add free-flowing house wine, cava, draught beer,
mimosa or soft drinks for €25 per person.

To be enjoyed with a minimum of two courses per person starting from when your food order is taken. It is available for the allocated time of your reservation. We are happy to provide information pertaining to allergens and intolerance on request. V - vegetarian, VG - vegan