

SUNDAY ROAST SET MENU

SUNDAY ROAST: 2 Courses €40 per person / 3 Courses €50 per person

SMALL PLATES & SHARING

OUR CAESAR SALAD

CRISP LETTUCE, PARMESAN AND CROUTONS
WITH OUR SIGNATURE CAESAR DRESSING

OCTOPUS CARPACCIO

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

TNT PRAWNS

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

DUO OF CROQUETTES

CRISPY GOLDEN CROQUETTES FILLED WITH
CREAMY BECHAMEL, COD AND HAM

BURRATA

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

PUMPKIN & CARROT SOUP (VG)

ORANGE, PUMPKIN SEEDS,
HERBS WITH NUT BREAD

MAIN COURSE

CONFIT GRILLED ARTICHOKE (VG)

LIGHT HUMMUS, CHICKPEAS,
DRIED FRUITS, HERBS

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,
YORKSHIRE PUDDING AND RICH GRAVY*

ROASTED RIBEYE

SUCCULENT RIBEYE
ROASTED TO PERFECTION

LAMB SHOULDER

SLOW ROASTED LAMB WITH
MINT SAUCE PERFECTLY TENDER AND FLAVOURFUL

WHOLE BONELESS PICANTON

BURNT LEMON, HERBS,
POTATOES

CONFIT PORK BELLY

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

SIDES

CAULIFLOWER AND CHEESE €8
PEAS AND HAM €8
EXTRA YORKSHIRE PUDDING €4

BEFORE YOU GO

CHEESECAKE

RED FRUITS IN TEXTURES

S'MORES

CHOCOLATE MI CUIT,
MARSHMALLOW, VANILLA

PEAR 1.2.3.(VG)

CARAMELIZED NUT, THYME

BOTTOMLESS DRINKS: Add free-flowing house wine, cava, draught beer,
mimosa or soft drinks for €25 per person for 2 hours.

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