

SET LUNCH MENU

2 COURSES €32.50PP | 3 COURSES €37.50PP

TO START

Classic Caesar Salad

Chargrilled Chicken, Cos Lettuce, Garlic
Croutons, Parmesan Cheese, Crispy Bacon with
Creamy Caesar Dressing
D E F Gw Mu Sul

Pan Fried Atlantic Prawn Pil Pil,

Chilli & Garlic Prawns in Extra Virgin Olive Oil
Served with Sour Dough Bread and Pickled
Fennel & Rocket Salad
Cr Gw Sul

Summer Poke Bowl

Sticky Rice, Gochujang Glazed Beans, Asian Slaw,
Avocado, Mango, Pickled Chillis, Ginger &
Sesame Salsa and Dragon Dressing
Cl Mu So Ss Sul Vo

Seasonal Soup of the Day

Homemade Murphy's Brown Soda Bread
Cl D E Go Gw Sul Vg

MAIN COURSE

Pan Roasted Wild Cod Fillet

Olive & Sun-Dried Tomato Salad, Warm Green
Beans, Fried Potato Pavé and Herb Broth
Al Cr D F Gw Mo Sul

Chef's Choice Roast of the Day

Scallion Whipped Potato, Honey Roasted
Carrots, Roast Gravy.
Cl D Gw Sul

Fresh Pappardelle Pasta

Roasted Red Pepper Coulis, Charred Mediterranean
Vegetables, Fresh Basil and Ardsallagh Feta Cheese
D E Gw Sul Vg

Middle Eastern Shawarma Chicken Supreme

Persian Saffron Rice, Tomato and Pomegranate Salsa,
Toasted Almonds, Yogurt Dressing
Al D Gf

All served with Roasties and Buttered Seasonal Vegetables
D

TO FINISH

NYC Inspired Baked Vanilla Cheesecake

Marinated West Cork Strawberries, Wild Berry and
Star Anise Compote
D Gw

Classic Summer Eton Mess

Fresh Berries, Chantilly Cream, Toasted Almonds,
Crushed Pavlova
Al D E

Lemon, Ginger & Chilli Posset

Crushed Sablé Biscuit, Raspberry Sorbet, Fresh
Raspberries
D E Gw

Passion Fruit and Coconut Crèmeux

Exotic Fruit Coulis, Mango Sorbet, Crumbled Sablé
D E Gw