

SUNDAY ROAST

12.30-21:30

Main Course	€21
2 courses	€29
3 course	€37

SIDES

Garlic & Parmesan Sourdough Baguette	€4.50
D Gw So Sul	
Seasonal Vegetables with Irish Salted Butter	€5.50
Agf D	
Baby Mixed Leaf Salad with Elderflower & Tomato Salsa	€5.50
Gf Mu Sul	
Charred Flat Bread Brushed with Garlic Oil, Served with Hummus	€5.50
Gw D Se Sul	
New Yorker Skinny French Fries with Garlic Mayonnaise	€5.50
Agf D E Mu Sul	
Beer Battered Onion Rings with Smoked Tomato Relish	€5.50
CI D Gb Gw Sul	
Sweet Potato Fries with Smoked Rosemary Salt and Blushed Tomato Mayonnaise	€5.50
Agf E Mu	

TO START

CREAM OF VEGETABLE SOUP D	
Murphy's & Treacle Soda Bread, Irish Salted Butter	CI D Go Gw Sul Vg
NEW YORK INSPIRED CHICKEN WINGS	
House Hot Sauce and Cashel Blue Cheese Dip	D E Gw Mu So Sul
WICKLOW BRIE	
Wedge of Irish Brie Fried in Seasoned Panko Crumb Served with Rocket & Tomato Salad and Tomato & Jalapeño Chutney	Gw D Sul E
CLASSIC CAESAR	
Crisp Romaine Lettuce, Rosscarbery Bacon Lardons Parmesan Cheese & Rich Caesar Dressing	D F E Gw Sul

MAIN COURSE

CURRY OF THE WEEK – (Add Chicken or Prawns Cr €5.50)	
Served with Crispy Onions & Garnished with Yoghurt Dressing and Fresh Coriander	Ch CI D Gf Sul
ROSSCARBERY DOUBLE BEEF BURGER	
8oz Burger, Cheddar, Smoked Bacon Jam, Cos Lettuce, Beef Tomato, Pickle, French Fries & Slaw	D E Gw Mu Sul
WILD ATLANTIC HAKE FILLET	
Pan Roasted, Served Over Roasted Baby Potatoes, Buttered Broccoli & Lemon Cream Sauce	D F Sul
BRAISED PIE OF THE DAY	
Inspired by the Seasons and Sustainability, Ask Our Colleague for Today's Flavour	
LINGUINI PASTA – (Add Chicken or Prawns Cr €5.50)	
Button Mushroom & New Season Spinach, Parmesan Cream, Truffled Gremolata.	D Gw E Vg

FROM OUR CARVING STATION

All Served With: Braised Cabbage & Bacon, Mashed Potatoes; Maple Roasted Root Vegetables & Crispy Roast Potatoes Sul D CI

ROAST STRIP LOIN OF IRISH BEEF	
Roasted Garlic & Thyme butter Served with A Red Wine Jus	Sul D CI Gf

ENGLISH MARKET ROAST CHICKEN	
Half Chicken Roasted & Glazed in a Tōgarashi infused Honey	CI D Sul So Se Gf

ROAST ROSCERBARRY LOIN OF PORK	
Spiced Clove & Cinnamon Rub, Spiced Apple & Irish Cider Sauce	D Mu CI Gf Sul

DESSERTS

BROOKLYN BLACK OUT CAKE	
Our Signature Chocolate Cake Served with Chocolate Sauce & Fresh Cream	D E Gw
ESPRESSO CRÈME BRULEE	
Served with Vanilla infused Shortbread	E D Sul Gw Hn
LEMON INFUSED CHEESECAKE	
Delicate Cheesecake served with Fresh West Cork Strawberries & Shaved Almond Brittle	E Sul Gw Al D
SUNDAY CRUMBLE	
Apple Crumble Served with Vanilla Ice Cream & Custard	Gw, D, Sul, So Sul

ALLERGENS (Gf) Gluten Free (Agf) Gluten Free Alternative Available (Vo) Vegan (Vg) Vegetarian (D) Milk Products (E) Eggs (Mu) Mustard (CI) Celery (Sul) Sulphur Dioxide (L) Lupin (F) Fish (Mo) Molluscs (Cr) Crustaceans (So) Soya (Se) Sesame (Gw) Gluten Wheat (Gb) Gluten Barley (Gr) Gluten Rye (Go) Gluten Oats (Al) Almonds (Bz) Brazil Nut (Ch) Cashew (Mc) Macadamia Nut (P) Peanuts (Wn) Walnuts (Ps) Pistachio Nut (Pc) Pecan Nut (Hn) Hazelnut. All our meats, poultry & game are Bord Bia approved, our beef is 100% Irish, and all our seafood is sustainably caught. Please be mindful that our dedicated kitchen team expertly manages the preparation of dishes containing the 14 mandatory allergens daily. Although every care is taken to ensure the safety of our guests, please inform a member of our team if you have any food allergies, intolerances, coeliac disease, or other dietary requirements. This will enable us to tailor your dining

