

CHRISTMAS LUNCH

Locally Sourced, Seasonally Inspired

2 Courses €26 / 3 Courses €32



Starters

Soup of the day,	(1,9)
Moroccan Style Fish Cakes	(4,9)
Duck Salad, clementines, cashew nuts, chilli, croutons & sesame dressing	(1,8)
Asian style arancini, peanut & sesame rayu, butternut squash purée, pickled cauliflower	(7,8,12)
Wild mushroom bruschetta, kale & sunflower pesto, whipped ricotta, lemon thyme, honey & truffle oil	(1,9)

Main Courses

Pan fried fish of the day, mash potato, seasonal vegetables, chorizo crumb, fennel sauce	(4,9)
Thai yellow curry, basmati rice, papadum VEGGIE / CHICKEN / SEAFOOD	(seafood- 2,4,5)
Butternut squash, spinach & cashew-tofu ricotta cannelloni, squash tomato sauce, pumpkin seeds	(1,8)
Buttermilk Cajun chicken burger, scamorza, bacon, gherkin, sun dried tomato pecorino Cajun chips, salad	(1,9)
Slow cooked beef rib, parsnip purée, confit carrots, portwine jus, mash potato, gherkin & horseradish salsa	(9,13)
Traditional seafood pie, mash potato, puff pastry	(1,4,9)

Desserts:

Pear, berry & ginger crumble, vanilla ice cream (vegan available)	(8,9)
Sticky toffee pudding, Muldoon whiskey egnog, whiskey ice cream	(1,3,8,9)
Chocolate brownie, white chocolate & coconut tuille, crème anglaise	(1,3,8,9)
Baileys & coffee panna cotta, chocolate & hazelnut cookie	(8,9)
Banana pavlova, chantilly cream, salted caramel sauce, crushed nuts (vegan available)	(3,8,9)
Selection of Momo ice cream	(1,3,8,9)

Our Local Suppliers

O'Flynn's Butchers, Comeragh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Annestown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, J. O'Doherty Fish, Meadowfield farm, Gubbeen Smokehouse, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs,
please let your server know and we will do what we can to cater for you.
Most dishes are available in Gluten Free options on request.