

Sunday Lunch

Locally Sourced, Seasonally Inspired
10% service charge applies to groups of 10 or more



As Marked "*" 2 Courses €36, 3 Courses €44

STARTERS:

*Soup of the day	(1,9)	€8.50
*Pulled beef arancini, tomato sauce, Parmesan, onion chutney	(1,9,13)	€14
Momo grilled chicken Caesar salad , bacon crumb, Parmesan shavings, croutons	(1,4, 9,13)	€14
*Smoked salmon bruschetta, dill cream cheese, radish, pink onion, pickled cucumber	(1,4, 9,13)	€13.50
Seafood plate (scallops, prawns, clams, mussels) pomegranate chilli & citrus dressing	(2,4,5,13)	€17.50
*Asian style tempeh salad, sweet & sour peanut dressing, chilli & sesame oil, organic leaves	(6, 7,12,13)	€13
Grilled halloumi , strawberry salsa, onion purée, nut pesto, Seagull bakery sourdough crackers	(1,8,9,13)	€14.50
*Spiced Corn "ribs", herb tahini dressing, nigella seeds,	(12,13)	€12
ANTIPASTI BOARD , selection of Irish meats & cheeses, grape chutney, olive & sun-dried tomato tapenade, crostini	(1,8,9,13)	€13.50 / €19.50
VEGGIE BOARD , BBQ cauliflower wings, grilled vegetables, pickles, cashew vegan ricotta, pomegranate salsa, harissa, crostini	(1,8,13)	€11 / €18

Sides:

Chips, Za'atar Potato Wedges, Mash Potato, Patatas Bravas With Chorizo, Side Salad With Pickles, Seasonal Vegetables	€5
Momo Bread Plate With Dips (1,8,9,12)	€6 / €10
Cauliflower Wings, Peanut & Sesame Rayu (6,7,8,12)	€8

DESSERTS:

CHOCOLATE FONDANT , passionfruit foam, mango sorbet, Chocolate tuille	(1,3,8,9)	€11
VEGAN PISTACHIO & ALMOND TART , strawberry & mint, berry sorbet	(7,8)	€10
*GREEK YOGURT VANILLA & CHERRY PANNA COTTA, almond crisp	(1,3,8,9,13)	€9.50

MAINS:

10oz STRIPLOIN STEAK , onion rings, sauté mushrooms, peppercorn sauce/chimichurri salsa/ Café de Paris, side order of your choice	(9)	€33
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*SLOW COOKED BEEF RIB, spiced rice, Asian slaw, carrot & ginger purée, beef jus, roasted peanuts	(7,9,12,13)	€29.50
		€5 supplement

*BBQ pork belly, roast potato, chargrilled vegetables, gherkin & jalepeno salsa, Cajun mayo	(3,9,10,11,13)	€28.50
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Rack of lamb , hasselback potato, green vegetables, pistachio pumpkin & mint salsa	(8,9,13)	€34
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*Chicken supreme, parmesan gnocchi, mushrooms, basil cream sauce.	(9)	€29
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SEAGULL BAKERY heritage PASTA , monkfish, prawns, clams & mussels chorizo, basil tomato sauce	(1,2,4,5,10,13)	€29
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*FISH OF THE DAY (ask server)

*THAI YELLOW CURRY, basmati rice, papadum		
SEAFOOD (2,4,5)	€27/CHICKEN	€25/VEGGIE
	€23	

CASHEW VEGAN RICOTTA & SPINACH MOMO DUMPLINGS		
tomato sauce, walnut pesto	(1,6,8,13)	€24.50

*ROAST GRILLED AUBERGINE, green lentil ragu, tahini, pomegranate salsa, za'atar potato wedges	(10,12,13)	€23
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*CHOCOLATE BROWNIE, caramel popcorn, vanilla ice cream caramel sauce	(3,8,9)	€9.50
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ALMOND & MALIBU TIRAMISU ROULADE , coconut ice cream, coffee foam	(3,8,9,13)	€10
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*ICE CREAM SELECTION (vegan option available)	(3,8,9)	€8.50
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CHEESEBOARD - selection of Irish cheeses, grape chutney, olive tapenade, nuts, Seagull bakery crackers	(1,8,9,13)	€9.50/ €17
		2 sharing

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.