



Tom's Sunday Menu

3 Course €28.95 Per Person / 2 Course €24.95

Starter

Sweetcorn and Tomato Chowder (V)

Sweetcorn soup with confit tomato and chive

Chefs soup of the Day (V)

With Guinness bread

Kilmore Quay Irish Smoked Salmon

Served with crisp roasted capers, dill aioli, lemon wedge & house brown bread

Ardsallagh Irish Goat's Cheese (V)

Wood-fired toasted focaccia with pecan and pistachio nuts served with Ardsallagh Irish goat's cheese and a beetroot compote with a honey drizzle

Wood-Fired Tiger Prawns

Sautéed Spanish chorizo and tiger prawns cooked in homemade garlic butter and olive oil, served with homemade soda bread

Roasted Irish Chicken Caesar Salad

Roasted Irish chicken fillet with crisp cos lettuce, croutons, oven roasted pine nuts & parmesan

Mains

10oz Irish Hereford Prime Ribeye Steak

Centre cut of Hereford, with a tasty bite and juicy strip of fat. Served with all the accompaniments of our Sunday roast (**€6 Supplement**)

Smoked Haddock

Baked in crème fraiche, served on leek ragout, Boston prawn & caper butter and asparagus spears

Stuffed Portobello Mushrooms

Mushroom and Gruyere cheese fricassee, tomato & herb bulger wheat with parsley puree

French Trimmed Pork Chop

Chargrilled 10oz pork chop with apple puree and steamed green beans, celeriac puree with a Roasted house jus



Tom's Sunday Roast

Whole roast for your group to share:

(Feeds 2 adults and 2 children)

Chicken, Pork €45

Beef, Lamb €49

A whole roast Irish chicken, prime rib of Limerick beef, French trimmed rack of pork,
Leg of Limerick lamb roast to feed four people.

Accompanied by roast and mashed potatoes, Yorkshire puddings selection of roast root
vegetables, house stuffing, rich roast gravy

Book by Friday to guarantee your Sunday lunch.

Whole Roast Irish Chicken

French Trimmed 4 Rack of Pork

Roast leg of Irish Lamb

*Just as Mammy used to make, taking all the flavours from the roasting pan
ready to smother your Roast.*