



Sample Sunday Lunch Menu

To Start

Homemade Soup of the Day, Eccles Soda Bread

Ardasallagh Goats Cheese, Heritage Tomatoes, Garden Leaf, Olive Crumb

Whiskey & Vanilla Salmon, Sticky Rice, Dill Mayo, Pickled Cucumber, Sliced Fennel

Salmon, Hake & Smoked Haddock Fishcake, Tartar Sauce, Fennel Jam, Garden Leaf

Smoked Chicken Salad, Garden Leaf, Onion Ash, Home Dried Tomato

For Main

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potato, Jus

12hr Braised Beef Featherblade, Celeriac Purée, Greens, Mash, Red Wine Jus

Hake, Mussels, Potatoes, Chorizo & Smoked Bean Cassoulet, Burnt Orange, Herb Cream

Slow Cooked Lamb Shoulder, Swede Purée, Roast Swede, Olive Crumb, Champ

Chicken Supreme, Buttered Chard, Bacon, Mash, Roasting Jus

To Finish

Eccles Sundae Brownie, Chocolate Sauce, Vanilla Ice Cream, Honeycomb

Lemon Posset, White Chocolate & Pumpkin Seed Cookie, Raspberries, Lemon Sorbet

Fruit Crumble, Oat Crumb, Vanilla Ice-Cream

Cookies & Cream, Vanilla Ice-cream, Chocolate Sauce, Fresh Berries

Cheese Plate, Ardsallagh Goats Cheese & Cashel Blue, Green Peppercorn Honey, Fennel Jam, Crackers

2 Courses €30 / 3 Courses €35

Please notify if any food **allergies** or **dietary** requirements