

Lunch Menu

Option 1- €16 per person- choice of 1 soup, 2 sandwiches, 2 salads

Soups

Sweet Potato, Coconut & Chilli (vegan)
Celeriac, Parsnip & Truffle Oil (v)
Broccoli & Blue Cheese (v)
Potato, Onion & Parmesan
Roasted Red Pepper, Beans & Basil (vegan)
Spiced Cauliflower with Mature Cheddar (v)
Leek Potato, Spinach & Garlic (vegan)
Roast Squash with Chorizo

Salads

Pea, Feta & Bacon Salad with Raspberry Dressing (8,12)
Beetroot & Orange Salad with Balsamic Vinegar Dressing (v) (12)
Mixed Tomato Salad with Coriander & Mint (v)
Potato Salad with Spring Onions & Wholegrain Mustard Dressing (v) (10)
Barley with Roasted Peppers, Pistachios & Coriander Pesto (v) (1,8)
Apple, Celery, Leaves & Walnut Salad & Dijon Mustard Dressing (v) (1,9,10)
Green Salad with Cucumber, Leaves, Spring Onions and Lemon Dressing (v)

Sandwiches

Persian Spiced Chicken Salad
Ham, Brie & Honey
Turkey, Swiss Cheese & Salad
Beef Brisket with Red Onion & Leaves
Egg, Spring Onion & Leaves (v)
Smoked Chicken with Roast Vegetables
Roast Vegetable with Pesto (vegan)
Smoked Salmon with Capers
Vegan Feta with Avocado (vegan)
Falafel with Hummus & Leaves (vegan)

Allergens. 1: **Cereals containing gluten** 2: **Crustaceans** 3: **Eggs** 4: **Fish** 5: **Peanuts** 6: **Soybeans** 7: **Milk** 8: **Nuts**
9: **Celery** 10: **Mustard** 11: **Sesame Seeds** 12: **Sulphur dioxide & sulphites** 13: **Lupin** 14: **Molluscs**

Option 2- €20 per person- choice of 2 mains and 3 sides

Main Dishes

Lamb, Barley & Squash Stew (1,9)
Fish stew with Fennel & Orange (4,9,14)
Chicken & Mushroom Stew with Ale (12)
Braised Irish Beef & Stout Stew (12)
Roast Herbed Cod with Dill & Capers (1,4)
Chicken, Parsnip & Broccoli Pie (1,3,7)
Root Vegetable Stew with Dumplings (1,9) (v)
Bacon & Leek Quiche (1,3,7)
Rocket & Tomato Quiche (v) (1,3,7)
Potato & Black Pudding Tart (1,3,7)
Goats Cheese Tart (v) (1,3,7)
Chicken & Duck Terrine with Apricots (8)
Pork & Fig Terrine with Pistachios (8)

Sides

Pea & Shallot Puree
Braised Red Cabbage with Apple (12)
Green Beans with Almond Butter (7,8)
Herbed Baby Potatoes (7)
Potato & Celeriac Gratin (7,9)
Pilaf Rice
Green Salad with Cucumber, Leaves, Spring Onions and Lemon Dressing (v)
Potato Salad with Spring Onions & Wholegrain Mustard Dressing (v) (10)

Prices above are ex VAT at 13.5% Allergens in Parenthesis All beef of Irish Origin
All Vegetarian Dishes can be altered to Vegan on request.

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