

Sample Sunday lunch

Guinness bread



### STARTERS

Roast butternut squash and sweet potato soup  
sweet potato crisps, coconut cream

Confit leg of silver hill duck  
braised red cabbage, carrot and orange puree, plum sauce

Rathmullan House chicken liver parfait  
spiced apple and pear chutney, chargrilled sourdough

Beetroot cured salmon  
Smoked salmon, radish, pickled cucumber, pea shoots, beetroot panna cotta, horseradish crème fraîche

Vegetable samosas  
rocket, radish, pickled beetroot, mango chutney

### MAINS

Slow roast 28-day dry aged sirloin of Lisdergan Irish beef  
mash potato, celeriac puree, Yorkshire pudding, sprouting broccoli, red wine jus

Lisdergan rump of lamb (cooked pink)  
mash potato, celeriac puree, Yorkshire pudding, sprouting broccoli, red wine jus

Roast breast of Glin valley Chicken  
mash potato, shallot puree, sauteed cabbage and bacon, red wine jus

Pan seared fillet of Greencastle landed hake  
mash potato, caponata vegetables, lemon butter sauce, samphire

Chargrilled aubergine steak  
sprouting broccoli, carrot puree, puy lentils, cherry tomato, caponata vegetables, salsa verde

Mains will be served with roast potatoes, roast vegetables

### DESSERTS

Assiette of blood orange crème brulee, lemon tart, meringue, honeycomb ice cream

Selection of homemade ice cream

3 courses €45.00



We handle all allergens in our kitchen so cannot guarantee 100% allergen free dishes. Tea & coffee are not included  
10% service charge in lieu of gratuities - We operate a no split bills policy.