

Sample Lunch Menu 2026

Starters

Seasonal Soup of the Day

Served with Brown Bread or Roll *Contains: 1 (Wheat), 4, 9, 14*

Or

Chicken Caesar Salad,

Baby Gem, Croutons, Pine Kernels, Smoked Bacon, Boiled Egg Contains: (1 (Wheat), 7, 14)

Or

Goats Cheese Crottin,

Herb Crouton, Julienne of Vegetables, Mixed Leaves, Basil Oil Contains: (1 (Wheat), 4, 14)

Main Course

Slow Roasted Short Rib of Irish Beef,

Charred Shallot, Carrot Puree, Roast Potato, Red Wine Jus Contains: (4, 9, 14)

Or

Pan Seared Supreme of Chicken,

Wild Mushrooms, Chantenay Carrot, Kale, Roast Potato, Roast Chicken Gravy *Contains: (4, 9, 14)*

Or

Steamed Fillet of Hake,

Buttered Scallions, Grilled Courgettes, Roast Potato, White Wine Cream Sauce Contains: (4, 8, 9,14)

Or

Chef's Vegetarian/Vegan Option

All main courses are accompanied with Seasonal Vegetables & Baby Boiled Potatoes

Desserts

Strawberry Meringue,

Chantilly Cream, Strawberry Coulis Contains: (4, 7, 14)

Or

Warm Apple & Berry Crumble,

with Vanilla Ice cream Contains: (1 (Wheat) 4,14)

Or

Selection of Artisan Ice-Cream,

Cookie Crumb and Fruit Coulis Contains: (1 (Wheat) 4, 14)

Freshly Brewed Tea or Coffee

Allergens

1 Cereals containing Gluten (specified), 2 Peanuts, 3 Tree nuts (specified), 4 Milk,
5 Crustacean's, 6 Molluscs, 7 Eggs, 8 Fish, 9 Celery, 10 Lupin, 11 Mustard, 12 Sesame Seeds, 13 Soya, 14 Sulphur Dioxide.

Please note that our food is prepared in an environment which is not 100% allergen free