

Sunday Lunch Takeaway menu (2 courses €20 or 3 courses €24)

Carriggerry Chicken Liver Patê, Chilli Apple Jelly, Toasted Fig Bread
(Gluten Free Bread Available) (2,5,10,12,14)

Caesar Salad of Baby Gem Leaves, Crunchy Croutons, Cherry Tomatoes, Bacon Lardons,
Shaved Parmesan (GF without Croutons) (V without Lardons) (2,5,12)

Deep Fried Wedge of Brie in Golden Crumb, Leaf Salad, Cranberry Compote (2,5,10,12,14)

Meere's Black Pudding BonBons, Apple & Walnut Salad (2,5,7,12,14)

Roast of the Day, Mash, Mini Roast Potatoes & Vegetables, Pan Gravy (GF) (5,14)

Slow Braised Featherblade Beef Steak, Yorkshire Pudding, Red Onion Marmalade, Pan Gravy
Mash, Mini Roast Potatoes & Vegetables (GF without Yorkshire pudding) (2,5,12,14)

Chicken & Mushroom Vol au Vent, Mash, Mini Roast Potatoes & Vegetables (2,5,12)

Baked Duo of Fresh Salmon & Cod, Creamy Ragout of Leeks & Cold Water Shrimp,
Mash, Mini Roast Potatoes & Vegetables (GF) (3,5,13)

Breast of Chicken and Vegetable Curry, Basmati Rice & Chunky Chips (GF)

Slow Braised Shank of Lamb, Mash, Mini Roast Potatoes & Vegetables, Pan Gravy (GF) (5,14)

Sweet & Sour Vegetable and Cashew Nut Ragout, Penne Pasta (V) (7,12,14)

Apple Crumble Tart (2,5,12)

Sticky Toffee Pudding (GF) (2,5)

Toberlone Cheesecake (5,7,12)

Chocolate Brownie, Mini Fudge, Chocolate Sauce (GF) (2,5)

Mixed Berry & Almond Tart, Crème Anglaise (2,5,7,12)

Side Orders

Triple Cooked Chunky Chips with choice of Dip	€3.75
Creamy Mashed Potatoes	€2.50
Mixed Vegetables	€2.50
Mixed Salad	€2.50
Choice of Dips <i>Sweet Chilli Mayo, Garlic Mayo, Sticky BBQ Sauce, Taco Sauce</i>	€1.00

Gluten Free GF

Vegetarian Friendly V

Allergen List

1. Crustaceans
2. Eggs
3. Fish
4. Peanuts
5. Dairy
6. Soybeans
7. Nuts

8. Celery
9. Sesame Seeds
10. Mustard
11. Lupin
12. Wheat
13. Molluscs-Shellfish
14. Sulphur Dioxide