

## BRASSERIE BAR & BISTRO SUNDAY LUNCH

(SERVED FROM 12PM TO 5PM)

### TO START...

<b>Chef's Homemade Soup of Day</b> <i>freshly baked brown bread and real butter (1a, 7, 9)</i>	€5.95
<b>Classic Caesar Salad</b> <i>herb crouton, shaved parmesan, crispy bacon, Caesar dressing (1a, 3, 4, 7, 10, 12)</i>	€7.95
<b>Hearty Seafood Chowder</b> <i>white wine cream sauce, dill infusion, Dina's homemade brown bread (1a, 2, 3, 4, 7, 9, 12, 14)</i>	€7.95
<b>Toasted Garlic Bread</b> <i>glazed mozzarella, baby leaf salad (1a, 7, 10)</i>	€5.95
<b>Chicken &amp; Mushroom Vol Au Vent</b> <i>white wine &amp; tarragon cream, micro herb (1a, 3, 7, 8, 9, 12)</i>	€6.95

### TO FOLLOW...

<b>Slow Roasted Prime Top Rib of Irish Beef</b> <i>Yorkshire pudding, roast potato, red wine jus (1a, 3, 6, 7, 9, 12)</i>	€14.95
<b>Butter Basted Roast Turkey &amp; Honey Glazed Ham</b> <i>Potato &amp; herb stuffing, roast potato, pan gravy (1a, 6, 7, 9, 12)</i>	€14.95
<b>Grilled Supreme of Chicken</b> <i>Poached asparagus spears, champ mashed potato, wild mushroom &amp; whiskey sauce (6, 7, 9, 12)</i>	€14.95
<b>Pan Seared Fillet of Salmon</b> <i>Baby vegetables, Hollandaise sauce (3, 4, 7, 5, 14)</i>	€14.95
<b>Slow Braised Roscommon Lamb Shank</b> <i>Champ mashed potato, rosemary &amp; redcurrant jus (6, 7, 9, 12)</i>	€17.95
<b>Wild Mushroom &amp; Spinach Ravioli</b> <i>Cherry tomato, baby spinach, hazelnut dust, parmesan cream (1a, 3, 7, 9, 12)</i>	€15.95

ALL OF THE ABOVE SERVED A SELECTION  
OF SEASONAL MARKET VEGETABLES

## TO FINISH...

**Potted Rhubarb Crumble**

*Vanilla ice cream, warm custard (1a, 3, 7)*

€6.50

**Chef's Classic Eaton Mess**

*Wild berries, dairy cream (1a, 3, 7)*

€6.50

**Sticky Toffee Pudding**

*Warm toffee sauce vanilla ice cream (1a, 3, 6, 7)*

€6.50

**Dairy Cream Profiteroles**

*Belgian chocolate sauce & ice cream (1a, 3, 6, 7, 8)*

€6.50

**Warm Chocolate and Hazelnut Brownie**

*Vanilla ice-cream (1a, 3, 7)*

€6.50

### Allergen Index

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

“Although all due care is taken during meal preparation, Cross contamination risks are possible”  
Please ask your server if you require any additional information on food allergens.