

Sunday Lunch Takeaway menu

(2 courses €20 or 3 courses €24)

Carrygerry Chicken Liver Patê, Redcurrant Jelly, Toasted Fig Bread (Gluten Free Bread Available) (5,10,12)

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, Leaf Salad, Cumberland Sauce (2,5,10,12)

Meere's Black Pudding BonBons, Celeriac Puree, Apple & Walnut Salad (2,7,8,12)

Spiced Cajun Chickpea, Mixed Vegetable & Bean Ragout, Jumbo Cous Cous (V) (12)

Traditional Stuffed Breast of Turkey & Baked Limerick Ham,
Mashed, Mini Roast Potatoes, Vegetables & Pan Gravy (GF) (5,14)

Baked Herb Crusted Fillet of Hake, Tomato, Bellpepper & Coriander Salsa,
Mashed, Mini Roast Potatoes & Vegetables (GF) (3,5)

Sweet & Sour Veggie & Cashew Nut Ragout, Savoury Rice (V) (GF) (7)

Breast of Irish Chicken Stuffed with Tomato, Mozzarella & Basil, Red Wine Jus
Mashed, Mini Roast Potatoes & Vegetables (GF) (5, 14)

Slow Braised Beef Featherblade Steak, Creamy Peppercorn Sauce,
Mashed, Mini Roast Potatoes, & Vegetables (GF) (5,8)

Apple Crumble Tart, Crème Anglaise, (2,5,12)

Fresh Strawberry & Pineapple Meringue, Fresh Cream, Crème Anglaise (2,5) (GF)

Toberlone Cheesecake, Toffee Sauce (5,7,12)

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

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 **€1.00**

Sweet Chilli Mayo, Garlic Mayo, Sticky BBQ Sauce, Taco Sauce

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