



EASTER LUNCH MENU

STARTER

HOME-MADE SOUP OF THE DAY €7.50

Served with Home-Made Bread Rolls (V, VV, GF, CY)

CHICKEN AND MUSHROOM VOL-AU-VENT €9.00

Served with a Cream Sauce & Mushroom Ragout (WH1, MK, SP)

CHICKEN WINGS (HOT BUFFALO / BBQ) €10.50

Served with Garlic Mayonnaise (SP, MK, EG, GF)

GOLDEN BRIE AND BEETROOT €9.50

Fried Brie Cheese, served with Beetroot, Walnut, and Green Leaves (V, WH1, MK, SP, TN)

MAIN COURSE

ROAST SIRLOIN OF IRISH BEEF €21.00

Served with Pomme Purée, Yorkshire Pudding, Roast Potato, Vegetables, and Gravy (WH1, SP, MK, EG)

GRILLED SUPREME OF IRISH CHICKEN €19.00

Served with Pomme Purée, Roast Potato, Vegetables, and Gravy. (WH1, MK, SP)

OVEN-ROASTED SALMON €19.00

Served with Pomme Purée, Roast Potato, Steamed Vegetables, and a Saffron Cream Sauce (FH, MK, SP)

SLOW-ROASTED IRISH LEG OF LAMB €21.00

Served with Pomme Purée, Roast Potato, Steamed Vegetables, and a Mint Jus (WH1, SP, MK, EG)

SPINACH & RICOTTA TORTELLINI €17.50

Truffle Mushroom Paste, Grano Padano Cream, Basil Oil (WH1, MK)

DESSERT

DARK CHOCOLATE 55% €8.50

Home-Made Brownie, Chocolate Shavings, Chocolate Sauce, Cookie Crumb, Vanilla Ice Cream (WH1, MK, TN)

SELECTION OF ICE CREAM €8.50

Vanilla, Chocolate, and Strawberry Ice Cream, Berry Compote (MK, GF)

VEGAN CHOCOLATE & COCONUT TART €8.50

Served with Vegan Vanilla Ice Cream, Berry Compote, and Berries (VV, GF, TN)

DELIZIA AL LIMONE €9.50

Lemon-Shaped Cheesecake, served with Raspberry Sorbet, Cookie Crumb, and Popping Candy (WH1, MK)

Allergens List:

*WH= WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye), *LP= LP1 (Barley), LP2 (Oats), CS = Crustaceans, EG = Eggs, FH = Fish, PN = Peanuts, SY = Soya, MK = Milk, TN = Tree Nuts, CY = Celery, MD = Mustard, SE = Sesame, SP = Sulphites, LP = Lupin, MS = Molluscs. V = Vegetarian, VV = Vegan, GF = Gluten Free Option Available