

SUNDAY LUNCH MENU

Truffle
Honey

12PM TO 5PM

Kids Eat Free

Free childrens main course meal for every one adult dining

TWO COURSES - €20 per person

THREE COURSES - €25 per person

TO START

SEAFOOD CHOWDER

Casserole of local fish and shellfish with fresh herbs, served with brown soda bread

GOATS CHEESE

Glazed goats cheese with figs, beetroot, candied walnut, sourdough crispbread

VEGETABLE SOUP

Honey roast root vegetable soup with house baked breads

CHICKEN PARFAIT

Chicken liver parfait, Rhubarb and ginger chutney, toasted brioche and seasonal leaves

MAIN COURSE

BEEF

Roast Striploin of Hereford Beef, Yorkshire Pudding, Roasted Carrot, Roast Potatoes, Red Wine Gravy

ROAST CHICKEN

Lemon and Herb roasted half chicken, served with side Caesar salad and skinny fries

COD FISHCAKE

Cod and Smoked Haddock Fishcake served with chunky tartare sauce, cucumber pickle, little gem lettuce

PAPARDELLE

Fresh Pasta with tender stem broccoli, basil pesto, courgette and fresh parmesan

KERRY LAMB SHOULDER

Slow cooked shoulder of lamb, pearl barley broth, smoked potato puree

DESSERT

BROWNIE

Warm chocolate pecan brownie served with vanilla ice cream and chocolate sauce

APPLE TART

Apple Pie with fresh custard and Chantilly Cream

ETON MESS

White chocolate and summer strawberries with fresh cream and meringue

STICK TOFFEE

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream