

SUNDAY LUNCH MENU

Mackerel

Red pepper, bouillabaisse

Beetroot Tartlet

Burrata, pecans

Chicken Leg

Pearl barley, roasted yeast



Elevated roast

Choose from:

Roast Feighcullen Farm Chicken

Or

Roast Rump Cap of Higgins Beef

Or

Mushroom Pithivier

Served with all the trimmings, glazed carrot, honey roast parsnip, Hispi cabbage, creamed leeks, mash, roasties, cauliflower cheese, gravy

Steamed West Cork Cod

Crushed potato, warm tartar sauce



Yoghurt Pannacotta

Preserved raspberries, yoghurt sorbet

Valrohna Jivara

Estate honey



2 course - €55

3 course - €65