

SUNDAY LUNCH MENU

€4.95

TOMATO & COCONUT SOUP

€7.50

O'GRADY'S SEAFOOD CHOWDER

STARTERS €9.50

PRAWN RISOTTO - Chilli, Tomato, Parmesan & Pesto

PANKO CRUMBED GOATS CHEESE - Beetroot, Pear & Walnut Salad, Balsamic

FRESH & SMOKED SALMON RILLETTES - Capers, Dill & Parsley, Crème Fraiche, Crisp Toast

CAESAR SALAD - Baby Gem Lettuce, Pancetta, Garlic Croutons, Caesar Dressing, Parmesan

MAINS €18.50

GRILLED FILLET OF PLAICE - Crab, Caper, Shallot & Parsley Butter

PAN FRIED FILLET OF HAKE - Chorizo, Wild Mushroom & Spinach Risotto

BAKED DARNE OF SALMON - Pea Puree, Charred Asparagus, Parsley Mash, Chive Beurre Blanc

BRAISED BEEF CHEEK – Wild Mushroom, Butternut Squash & Spinach Pithivier,
Caramelised Red Onion Jus

PAN ROASTED SUPREME OF CHICKEN - Sage & Onion Stuffing, Parsnip Puree, Fondant Potato, Honey
Roasted Carrots, Thyme Jus

SERRANO WRAPPED PORK FILLET - Apricot Stuffing, Wholegrain Mustard, Cabbage, Apple & Beetroot
Puree, Black Pudding Croquette, Roasting Jus

SWEET POTATO, CHICKPEA, PUY LENTIL & COCONUT CURRY - Almond & Raisin Basmati Rice,
Cucumber Raita

DESSERTS €7.50

CARDAMOM & ORANGE CRÈME BRULÉE - Rosemary Shortbread

VANILLA NUT ICE CREAM CLUSTER - Chocolate & Caramel Sauce

CHOCOLATE BROWNIE - mixed berries, chocolate sauce, Vanilla Ice Cream

APPLE & PEAR CRUMBLE - Hazelnuts, Crème Anglaise, Vanilla Ice Cream

TEA/COFFEE

2 COURSE - €25.50 TEA/COFFEE + €1

3 COURSE - €29.50 TEA/COFFEE INCL

*OUR DISHES CONTAIN THE LISTED ALLERGENS PLEASE ASK YOUR SERVER IF YOU
HAVE ANY QUERY*