



LUNCH MENU

€6.00	CARROT & COCONUT SOUP (7)
€8.50	O'GRADY'S SEAFOOD CHOWDER (4,7,9)
€13.00	PRAWN SALAD – Organic Leaves, Pickled Veg, Marie Rose Sauce (2,7)
€12.00	FIVEMILETOWN GOATS CHEESE SALAD - Pomegranate, Beetroot, Candied Walnuts, Honey & Mustard (3,7,8,10)
€12.50	FEUILLETTE OF TURF SMOKED CHICKEN - Wild Mushrooms, Garden Peas, Madeira, Truffle Oil (1,3,7,12)
€18.00	CHICKEN SUPREME - Fricassee of Peas, Smoked Bacon, Sweet Corn, Baby Gem, Chicken Jus (7)
€21.00	SLOW BRAISED SHORT RIB OF BEEF – Parsley Mash, Glazed Root Veg, Roast Jus (7,10,12)
€17.00	VEGETARIAN CURRY - Puy Lentils, Sweet Potato, Chickpeas, Cucumber Raita, Fragrant Rice (7)
€21.00	PAN FRIED FILLET OF HAKE - Risotto of Roasted Red Pepper, Peas & Spring Onion, Basil Pesto (4,7)
€21.00	BAKED DARNE OF SALMON – Cassoulet of Butterbeans, Peppers & Fennel, Chorizo, Spinach & Tomato (4,9)
€19.00	O'GRADY'S FISH & CHIPS – Beer Battered Fillet of Haddock, Tossed Salad, Home Cut Chips, Tartar Sauce (1,4,7)
€21.00	PAN FRIED FILLET OF SEA BASS - Sauté Potato, Chorizo & Spinach, Sauce Béarnaise (3,4,7)
€8.50	CHOCOLATE TORTE – Chocolate Soil, Raspberry Sorbet (1,7,8)
€8.50	VANILLA NUT ICE CREAM CLUSTER - Chocolate & Caramel Sauce (7,8)
€8.50	O'GRADY'S CRUMBLE - Apple & Berries Compote, Hazelnut Crumble, Sauce Anglaise, Vanilla Ice Cream (1,3,7,8)
€8.50	CLASSIC CRÈME BRULEE

ALLERGENS: (1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Molluscs

DISCRETIONARY 10% SERVICE CHARGE MAY APPLY