



LUNCH MENU

LEEK & POTATO SOUP (9)

O'GRADY'S SEAFOOD CHOWDER (4,7,10,12)

HOUSE SMOKED SEA TROUT Horseradish Potato Salad, Cucumber, Raisin & Caper Dressing (4,7,12)

PRAWN COCKTAIL - Baby Gem, Cucumber, Tomato, Marie Rose Sauce (2,3,7)

GOATS CHEESE SALAD - Beetroot, Candied Walnut, Balsamic (7,8,10)

ARANCINI OF SHORT RIB OF BEEF- Star Anise Puree, Pickled Fennel & Orange, Mustard Dressing (1,7,10,12)

CRISPY TOFU- Chickpea & Pimento Salsa

ROAST BREAST OF CHICKEN – Fricassee of Pearl Onion, Crispy Pancetta, Sweetcorn, Baby Gem, Thyme Jus (7,9)

SLOW COOKED SHORT RIB OF BEEF – Creamed Potato, Broccolini, Red Wine Jus (7,9,10,12)

PAN ROASTED FILLET OF SALMON – Serrano Wrapped Asparagus, Parsley Mash, Dill Veloute (4,7)

BAKED FILLET OF COD – Cassoulet of Butter Beans, Fennel, Peppers, Tomato Sauce (4,9)

PAN FRIED FILLET OF SEA BASS – Sauté Potato, Chorizo & Spinach, Sauce Béarnaise (3,4,7)

VEGETARIAN CURRY - Sweet Potato, Chickpeas, Fragrant Rice, Cucumber Raita (7)

VANILLA NUT ICE CREAM CLUSTER - Chocolate & Caramel Sauce (7,8)

STICKY TOFFEE PUDDING- Butterscotch Sauce, Vanilla Ice Cream (3,7)

O'GRADY'S CRUMBLE – Rhubarb & Berry Compote, Hazelnut Crumble, Sauce Anglaise, Vanilla Ice Cream (1,3,7,8)

VEGAN MERINGUE- Berry Coulis, Fresh Fruit, Lemon Sorbet

MIXED BERRY COMPOTE- Raspberry Sorbet

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