



SUNDAY LUNCH MENU

3-COURSE £28.95 | 2-COURSE £24.95 | 1-COURSE £18.95

STARTERS

DUCK SPRING ROLL

Thai Noodle Salad (1, 2, 3, 5, 7)

HOME MADE VEGETABLE SOUP

Chefs Bread (1, 2, 3)

GOATS CHEESE SALAD

(1, 2, 3)

DEEP FRIED BREADED BRIE WEDGE

Cranberry or Garlic Sauce (1, 2, 3)

CLASSIC CAESAR SALAD

Fermanagh Chicken & Smoked Bacon – Parmesan Shavings (1, 2, 3)

FISH CHOWDER

Sourdough Bread (1, 2, 8)

MAIN COURSE

LISDERGAN SLOW COOKED BEEF

Home Made Yorkshire Pudding - Rich Roast Gravy (1,2,3,5)

BAKED HAKE FILLET

Lemon Infused Long Grain Rice – Chablis Sauce (1,2,3,5)

TRADITIONAL ROAST STUFFED TURKEY & GAMMON

Cranberry Sauce (2,5,7,8)

OVEN BAKED FILLET OF KILLYBEGS SALMON

Chive Cream Sauce (2,5,7,8)

SUPREME OF CAVAN CHICKEN

Wild Mushroom Sauce (2,5,7,8)

All served with Creamy Mash, Oven Roasted Potatoes, Savoy Cabbage and Buttery Carrots

All items are subject to availability. We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. Please inform your server of any dietary requirements and allergies. (1) Celery (2) Gluten (3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts (11) Peanuts (12) Sesame Seeds (13) Soya (14) Sulphur Dioxide

V = Vegetarian | VEO = VeganOptional | GF = Gluten Free GFO = GlutenFree Optional



SUNDAY LUNCH MENU

DESSERTS

CHOCOLATE FUDGE CAKE

Vanilla Icecream (2,5,7,8)

FRUIT BERRY CHEESECAKE

(2,5,7,8)

APPLE & CINNAMON CRUMBLE

Custard - Vanilla Ice Cream (1,2)

VANILLA & LEMON CHEESECAKE

(1, 2, 5)

FRESH FRUIT PAVLOVA

Fresh Cream (1,2,5,7)

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JUNIOR SUNDAY LUNCH MENU

3-COURSE £9.95 | 2-COURSE £13.95 | 1-COURSE £17.95

STARTERS

VEGETABLE SOUP

Crusty Roll (1, 2, 3, 5, 7)

MOZZARELLA STICKS

BBQ Dip (1, 2, 3, 5, 7)

VEGETABLE SPRING ROLLS

(1, 2, 3, 5, 7)

MAIN COURSE

ROAST DINNER

(1,2,3,5,7)

SAUSAGES BEANS & CHIPS

(1,2,3,5)

VEGETABLES, MASH & GRAVY

(1,2,3,5)

TAGLIATELLE PASTA

Tomato & Basil Sauce - (Add Chicken) – Garlic Bread (1,2,3,5)

BREADED CHICKEN GOUJONS

Sweet Chilli or BBQ Sauce - Fries (1,2,3,5)

BEEF BURGER

Cheese – Bacon – Brioche Bap- French Fries (1,2,3,5)

DESSERT

CHOCOLATE CHIP COOKIE

Glass of Milk (1,2,5)

ICE CREAM

Glass of Milk Rainbow Sprinkles – Toffee or

Chocolate Sauce (1, 2, 3, 5)

CHOCOLATE CAKE

Custard (1, 2, 3, 5)

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