

# LUNCH RESTAURANT MENU

## STARTERS

FRENCH ONION SOUP Gruyere cheese crouton	€10
VEGAN SUPER SALAD Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing	€12
LEMON AND THYME CHICKEN SALAD Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing	€13
CRISPY CALAMARI WITH ASIAN SALAD Ice leaf, sweet chilli and lime dressing	€12
GRILLED GOATS CHEESE Baby spinach, cherry tomato, smoked almonds and honey mustard dressing	€14

## MAINS

SUPREME OF CHICKEN Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil	€25
FISH AND CHIPS Homemade chunky chips, tartar sauce, pea and mint puree	€20
SEARED SALMON Apple fennel salad, baby potato, tiger prawn with dill and lemon cream	€25
WILD MUSHROOM TAGLIATELLE Spinach in blue cheese cream sauce	€18
GRILLED BABY GEM LETTUCE WITH SMOKED CAULIFLOWER Leek fritter and pickled dulse seaweed	€23
OPEN FLANK STEAK Caramelised onion, applewood cheese, mustard mayonnaise, homemade chunky chips, sourdough bread	€24

## DESSERTS

APPLE AND WHITE CHOCOLATE MOUSSE Cocoa nib crumble, raspberry jam, camelina oil	€10
STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE Macerated strawberry compote	€9
GLUTEN FREE BROWNIE Star anise ice cream, chocolate sauce	€9

