

# SUNDAY ROAST

## SMALL PLATES

ACHILL PACIFIC OYSTERS: Shallot Vinaigrette — 6/€18 — 12/€36  
YELLOWFIN TUNA TOSTADOS: Avocado, Chipotle Mayo, Crispy Shallots — €16  
NEW SEASON ASPARAGUS(V): Parmesan Veloute, Salsa Verde, Crispy Chicken Skin - €15  
BURRATA (V): San Marsano Tomatoes, Basil Oil, Pangrattato — €15  
GAMBAS: Curry Cream, Pickled Fennel, Prawn Oil — €16

## ROASTS

IRISH BEEF STRIPLOIN, Horseradish Sauce — €29  
CORN FED CHICKEN, Chicken Sauce — €25  
FREE RANGE PORK RACK, Apple Sauce — €25

All our Roasts are served with Yorkshire Pudding, Duck Fat Roasties, Gravy, Stuffing, Peas and Carrots

## STEAKS

### Creekstone [USDA] / John Stone Farms

10 oz RIB EYE, URUGUAY — €40  
10 oz STRIPLOIN, USDA — €44  
8 oz FILLET — €45

(Pick one side to accompany the single cut steak)

### OR 2 SHARING:

30 oz TOMAHAWK — €115  
24 oz CHATEAUBRIAND — €112  
24 oz CÔTE DE BŒUF — €85

(Pick two sides to accompany the sharing steak)

SURF & TURF GRILLED GAMBAS — €12

Monday & Tuesday: 24 oz CÔTE DE BŒUF for 2 with Smoky Beans & Onion Rings — €70

## SIDES — €6

CHARGRILLED BROCCOLI, HAZELNUT DRESSING | SMOKY BLACK EYED BEANS & BACON | HOUSE FRIES | MASHED POTATOES, BONE MARROW BUTTER | CAULIFLOWER CHEESE | HOUSE SALAD

## DESSERTS

PAVLOVA: Lime Curd, Fresh Fruit, Strawberry Ice Cream — €10  
CHOCOLATE CREMEUX: Tonka Beans Ice Cream — €10  
SELECTION OF CHEESES: Quince Jelly, Crackers — €14