



SUNDAY LUNCH MENU

€34 per person 2 course €37 per person 3 course

TO START

Slow cooked pork belly with pickled red peppers, nduja sausage, pinenuts and watercress (6,11,12) GF

Spiced chicken gyoza with a soya, ginger and mirin dipping sauce (1,3,6,11,12)

Korean BBQ soya glazed wings, toasted sesame seeds, pickled ginger & coriander (1,6,11,12)

Roasted pumpkin hummus with walnut puree, slow cooked tomatoes candied pumpkin and sunflower seeds (1,11) Ve GF

MAINS

Lemon Sole

Breaded lemon sole with pont neuf, spinach, courgette, edamame beans, chervil and mint gribiche (4,7,12)

Mojo Chicken Supreme

Charcoal chicken supreme with gratin potato, chorizo croquette, pickled red pepper, tenderstem broccoli and mojo sauce (7,12) GF

Arkle Burger

Dry aged beef burger in a brioche bun with onion lyonnaise, smoked applewood cheese, crispy onion ring & truffle mayo (1,3,7,12) GF*

Rump of Lamb

Pan roasted lamb rump with slow cooked tomatoes, violet mustard, pearl barley and creamy mash (7,10) GF

Aubergine Steak

Miso aubergine steak with walnut puree, hoisin, peanut butter and charred baby artichoke (5) VE

JOSPER GRILL

Evening favourites to upgrade your lunch

Sirloin Steak €10 supplement

Mcloughlin Butchers 28 Day Dry-Aged 9oz Sirloin Steak

Chateaubriand 300g €15 supplement

Prize Centre Cut Fillet, Soft and Tender.

Delmonico Rib Eye Steak €20 supplement

Mcloughlin Butchers 28 Day Dry-Aged 12oz Rib Eye

SIDES

Add something extra to your dish

Tenderstem broccoli, umami sauce, parmesan (7) €5

Truffle & parmesan skinny fries (3,7,12) €7

Creamy mashed potato (7) €5

Skinny fries €5

Mac & cheese (1,3,7) €5

FOR DESSERT

Passion Fruit Pannacotta : citrus pannacotta with passion fruit jelly, mango, coconut & white chocolate crumble (1,3,6,7,8)

Chocolate Bomb: melting chocolate sphere with a honeycomb centre served with milk foam, vanilla ice cream & salted caramel sauce (1,3,7) GF

Churros: Fried churros dusted in cinnamon sugar with roast banana ice cream and dulce de leche (1,7)

A Service Charge of 10% will be added to tables of 8 or more. ALL service charge is split between our kitchen & our floor team.

ALLERGENS: 1-Cereals, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites,

13-Lupins, 14-Molluscs Ve-Vegan, GF -Gluten Free, GF* - can be made Gluten Free. Our staff receive 100% of tips.