

SUNDAY LUNCH MENU

2 Course - €34 per person | 3 Course - €37 per person



STARTERS

Foie Gras Parfait

Duck liver parfait with poached pear, lemon, tarragon and feuille de brick (1,3,7) GF*

Korean BBQ Wings

Korean BBQ soya glazed wings, toasted sesame seeds, pickled ginger and coriander (1,3,11,12)

Pork Belly Lettuce Taco

Crisp pork belly brushed in red miso, butter head lettuce, picadillo, pickled radish and crispy shallots (1,3,6,11,12) GF*

Roasted Pumpkin Hummus

Pumpkin hummus with walnut purée, slow cooked tomatoes, candied pumpkin and sunflower seeds (1,11) VE GF*

MAINS

Fish and Chips

Tempura of monkfish with pickled vegetable salad, tarragon gribiche and triple cooked chips (1,3,4,12)

Mojo Chicken Supreme

Charcoal chicken supreme with gratin potato, chorizo croquette, pickled red pepper, tenderstem and mojo sauce (1,3,7,12) GF*

Arkle Burger

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

Magret Duck

Roast duck breast with dauphinois potato, butternut squash purée, rosemary, citrus glaze and green beans (7) GF

Asian Style Fried Rice

Asian style fried rice, garam masala, chili, crispy onion, garden peas, carrot string, bok choy and kimchi (1,11,12) VE

JOSPER GRILL *Evening favourites to upgrade your lunch*

All served with skin on fries, garlic & parsley butter and peppercorn sauce (7)

Sirloin Steak 9oz	McLoughlin Butchers 28-day, dry-aged	€10 supplement
Delmonico Rib Eye Steak 12oz	McLoughlin Butcher 28-day, dry-aged	€15 supplement
Chateaubriand 300g	Prize centre cut fillet, soft & tender	€20 supplement

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		

DESSERT

Passion Fruit Pannacotta

Citrus pannacotta with passion fruit jelly, mango, coconut, and white chocolate crumble (1,3,6,7,8)

Chocolate Bomb

Melting chocolate sphere with a honeycomb centre served with milk foam, vanilla ice cream and salted caramel sauce (1,3,12) GF*

Churros

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

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, V-Vegetarian, VE-Vegan, VE*-Can be made Vegan, GF-Gluten Free, GF*-Can be made Gluten Free

A service charge of 10% will be added to tables of 8 or more. All service charge is split between our kitchen and our floor team. Our staff receive 100% of all tips.
Our beef is 100% Irish origin.