

# SUNDAY LUNCH MENU

2 Course - €36 per person | 3 Course - €40 per person



## STARTERS

### Confit Duck Gyoza

Foie gras mousse / black garlic / sweet white miso (1,3,6,11,12)

### Lambay Crab Claws and Prawns (€5 supplement)

Shellfish bisque / toasted almond / chervil / puffed rice / samphire / chili (1,2,4,7,8) GF\*

### Pork Belly Lettuce Taco

Red miso / butter head lettuce / picadillo / pickled radish / crispy shallots (1,3,6,11,12) GF\*

### Roasted Pumpkin Hummus

Chive oil / candied sunflower seeds / sourdough croûte (1,11) VE GF\*

### Korean BBQ Wings

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

## MAINS

### Dunmore Dover Sole (€15 supplement)

Grilled black sole on the bone / beurre noisette / lemon / capers / samphire / chervil baby potatoes (4,7,12) GF

### Chimichurri Chicken Supreme

Gratin potato / chorizo croquette / pickled red pepper / tenderstem broccoli / mojo sauce (1,3,7,12) GF\*

### Arkle Burger

Dry aged beef / brioche bun / onion ring / smoked applewood / onion lyonnaise / truffle mayonnaise / skinny fries (1,3,7,12) GF\*VE\*

### Aubergine Steak

Walnut purée / hoisin peanut butter / charred baby artichoke / giant couscous (1,8)

### Fish and Chips

Monkfish tempura / pickled vegetable salad / tarragon gribiche / cured egg yolk / triple cooked chips (1,3,4,12)

## JOSPER GRILL With skin on fries / garlic & parsley butter / peppercorn sauce (7)

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

## SIDES Add something extra to your dish

Triple cooked chunky chips	€7	Blackened cauliflower / hazelnut / Parmesan (7,8)	€7
Truffle & Parmesan skinny fries (7,12)	€7	Tenderstem broccoli / curly kale / burrata /	€8
Creamy mashed potato (7)	€6	lemon gremolata / toasted nuts (7,8)	
Truffle mac & cheese (1,3,7,12)	€7	Creamed baby spinach / nutmeg / shallot confit (7)	€7

## DESSERT

Passion Fruit Pannacotta / passion fruit jelly / mango / coconut / white chocolate crumble (1,3,6,7,8)

Chocolate Fondant / pistachio ice cream / Valrhona chocolate sauce (1) VE

Churros / cinnamon sugar / roast banana ice cream / 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.