



3 Course Sunday Lunch
€42.50

Roast Carrot, Ginger & Chilli Soup
Homemade Guinness and treacle Brown Bread
(1,7,9)

Whipped Galway Goats Cheese Salad, Roast Beetroot, Honey Candied Walnuts
& Balsamic Dressing
(1,3,7)

Killary Fjord Mussels, Chorizo, Garlic & Cider
(4,7,14)

Smoked Chicken, Bacon, Mushroom Vol-au-Vent
Garraí Glas Leaves, Dressing
(1,3,7,9)

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McGeough's Slow Roasted Rib of Beef, Whisky Peppercorn Sauce
(7,9)

Pan seared Sea Bass, Salsa Verde, Rocket Pesto
(1,4,7)

Slow Roast Braised Shoulder of Lamb, Red Currant & Rosemary Jus

Pan Seared Cauliflower Steak, Whipped Galway Goat's Cheese, Raisin Puree,
Garden Salad, Basil Pesto
(1,4,7,8)

{All Of the Above Served with Mash, Roast Potatoes & Vegetables}

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Rum & Raisin Cheesecake
(1,3,7,8)

Apple & Cinnamon Crumble, Vanilla Ice Cream
(5,8)

Summerberry Pavlova, Fresh Cream
(1,3,8)

We are using Local, Organic products and we do not use any chemical additives.

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame 12. Sulphur 13. Lupin 14. Mollusc