

# SUNDAY ROAST SET MENU

## STARTERS & SHARING

### LOBSTER & PRAWNS CROQUETAS

Avocado puree, TNT sauce

### PEAR & GOAT CHEESE

Watercress, rocket, garlic, balsamic, honey, almonds, onion marmelade

### GRILLED LAMB CUTLETS

Sesame oil, sriracha, soy, pistachio, blood orange gel, pomegranate

### ROASTED PUMPKIN & COCONUT SOUP

Crunchy pumpkin seeds

### EGGS BENEDICT

Hollandaise sauce with spinach or ham

### SMASHED AVOCADO ON TOAST & EGGS

Poached eggs, sourdough & red chillies

### TNT PRAWNS

Tiger prawns in tempura batter with TNT sauce  
(Supplement of €8)

## MAIN COURSE

### JUICY LUCY BURGER

Stuffed cheddar cheese patty, bacon tomato & pickles

### PAN FRIED DUCK BREAST

Butternut squash puree, plum & cranberry sauce, baby carrots

### GRILLED SALMON

Miso, honey, lemon, watercress, spinach, salmon roe

### VEGAN CAULIFLOWER STEAK

Seasonal mushroom gravy, chia & pistachio seeds

### SUNDAY ROAST

(Served with potatoes, vegetables, Yorkshire pudding & gravy)

### PORK BELLY

### ROASTED SIRLOIN

### CORNFED CHICKEN

### REEF & BEEF

340g Ribeye steak, half Canadian lobster, fries, salad & Garlic  
(Supplement of €45)

## SIDES & SAUCES

(Supplement charges apply on brunch menu)

CHAMP MASH POTATOES - €7.00

GARDEN SALAD - €7.00

FRIES WITH TRUFFLE AND PARMESAN - €7.00

SAUCES - €3.50 (Peppecorn, Chimichurri, Bernaise, Blue cheese)

## DESSERTS

### S'MORES

### APPLE & RASPBERRY CRUMBLE

### SELECTION OF ICE CREAMS & SORBETS

2 Courses €39 / 3 courses €45

Add free flowing of house wine or cava for €17.50 per person

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken.

It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerance on request. V - vegetarian, VG - vegan