

THE WOLFF GRILL

SUNDAY LUNCH

TWO COURSES £32.00 | THREE COURSES £38.00

Children 12 and under eat at 50% discount or may choose from the Junior Sailor menu.

TO START

French Onion Soup
Rosemary Infused Pear, Goats Cheese, Hazelnut, Balsamic
Bloody Mary Prawns, Mussels, Tempura Smoked Eel
Poached and Smoked Chicken, Cherry Tomato, Spring Onion, Hazelnut, Tarragon
Dressing

FOR MAIN

Recommended wine pairings by the glass are listed below each dish.

Slow Cooked Beef, Yorkshire Pudding, Roastie, Mash, Tenderstem, Carrot, Jus *Hellbent, Cabernet Sauvignon, Stellenbosch, South Africa.* £10.95

Supreme of Chicken, Herb Stuffing, Whipped Potato, Savoy Cabbage, Smoked Bacon, Cauliflower Cheese

Barboulot, Chardonnay, France. £9.50

Pork Belly, Champ, Red Cabbage, Apple, Golden Raisin

Barboulot, Pinot Noir, France. £9.50

Confit Duck, Egg Noodles, Pak Choi, Sesame Seeds, Soy

Adrien Pierarnault, Fleurie, France. £10.50

Seabass, Crushed Potato, Green Peas, Spinach, Herb Cream

Hellbent, Chenin Blanc, Stellenbosch, South Africa. £10.25

We recommend sharing sides to accompany your main course. Choose from Chunky Fries, Skinny Fries, Mushrooms, or Fried Onion Rings. All sides are £4 per choice.

FOR DESSERT

Black Forest Gateau (V)
Apple Crumble, Custard Sauce, Vanilla Ice Cream (V)
Banoffee Tart, Chocolate Ice Cream (V)
Cheesecake of the Day
Late Harvest, Sauvignon Blanc, Chile. £7.50

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. This month our food has been sourced from Kilkeel, Armagh, Portavogie, Cork, Tipperary, Dromore, Derry/Londonderry. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts. (V) Vegetarian.