**SUNDAY MENU**

Sunday & Bank Holiday Monday: 1pm – 8pm

STARTERS

Potato Soup, Cep Salt, Chestnuts, Homemade Brown Bread €6.50
Whipped Crozier Blue Cheese, Pear, Walnut, Chicory Salad €9
Old Spot Sausage Roll, Violet Mustard, Celeriac Slaw €8
Tiger Prawn Pil Pil, Chilli, Garlic, Rocket, Sourdough €12.90
Citrus Cured Salmon, Buttermilk, Beets, Horseradish, Goats Bridge Caviar €11

MAINS

Charred Mcloughlin’s Dry Aged Ribeye, Bone Marrow Crumb, Pepper Sauce, Hand Cut Chips, Salad €31
Roast Atlantic Cod, Artichoke, Bacon, Cavolo Nero €22
Fitzpatrick’s of Wicklow Pork Belly, Mash Potato, Winter Cabbage, Apple Mustard, Cider Jus €25
Hand-Rolled Sage Gnocchi Roast Beetroot, Butternut Squash, Crispy Kale €19
Beer Battered Fish & Chips, Pea Purée, Tartare, Lemon €16.50

**THE OLD SPOT ROASTS**

Beer Roasted Free Range Chicken, with Sausage, Sage & Onion Stuffing €21.50
or
Pat McLoughlin's Dry Aged Sirloin of Beef €24
Roasts are served with Duck Fat Roast Potatoes, Roast Carrots, Cauliflower Cheese & Red Wine Jus

**DESSERTS & SIDES**

Monday – Sunday. Available with all menus

#### SIDES €4.50

Glazed Winter Cabbage • Rocket & Parmesan Salad • Hand-cut Fries, Mustard Aioli • Bone Marrow Mashed Potato & Gravy • Crispy Onion Shoe Strings

#### DESSERTS €7.50

Irish Artisanal Cheese Selection, Chutney, Compressed Apple, Sourdough Crackers €12
Suggested Pairing: Lions de Suduiraut, Sauternes, France €7.50
Pear and Almond Tart, Vanilla Ice Cream
Suggested Pairing: Quinta do Vallado, 10 yr Tawny Port, Portugal €7.50
Lemon Drizzle Cake, Curd, Soft Meringue
Suggested Pairing: Lions de Suduiraut, Sauternes, France €7.50
Chocolate Pistachio Ganache, Praline, Pistachio Ice Cream, Berry Coulis
Suggested Pairing: Le Cédre, Malbec, Cahors, France €7.50
Mascarpone Mousse, Caramel Jelly, Hazelnut Biscotti
Suggested Pairing: Alsina & Sardá Cava Reserve Brut, Penedés, NV €9.50
Selection of Scúp Ice Creams €6