



DELICIOUS DINING
IN LIMERICK'S MEDIEVAL QUARTER

SUNDAY LUNCH MENU

STARTER & MAIN COURSE €18.50

Butternut Squash & Sweet Potato Soup

smoked paprika & chorizo oil / homemade breads

Homemade Fishcake

organic garden leaves / wasabi aioli / salsa verde / sweet onion confit

Organic Chicken Liver Pate

apricot & vanilla coulis / apple, port & raisin chutney / crispy toast

Fried Tipperary Brie

poached plum / red wine sugar syrup with cinnamon & star anise

Goat's Cheese Tartlet

sundried tomatoes & basil chutney / beetroot coulis / organic leaves / pomegranate vinaigrette



Oven Baked Irish Chicken Supreme

chorizo sausage / red onions / braised red cabbage / sauté potatoes /
sun blushed tomato & red pepper sauce

Baked Hake Fillet

fine green beans / mash potato / sauce vierge

Slow Cooked Local Pork Belly

Lisduff black pudding / caramelized red onion / curly kale / potato cake / cider jus

Slow Braised Local Beef

roasted root vegetables / mushrooms / spring onion & chive mash potato /
sweet potato puree / parsnip crisp / red wine jus

Vegetarian Crepe

roasted Mediterranean vegetables / spinach & curly kale /
beetroot / cherry tomatoes / halloumi cheese / red onion & fig jam

ADD CHIPS OR VEGETABLES for €2.00



Add one of the desserts below for only €5.50

Sticky Toffee Pudding

butterscotch sauce / vanilla ice cream / chocolate crumble

Dark Chocolate & Pecan Nut Brownie

white chocolate ice cream / dark chocolate sauce / toasted pecans

Wildberry & Plum Cheesecake

wild berry coulis