



DELICIOUS DINING
IN LIMERICK'S MEDIEVAL QUARTER

SUNDAY LUNCH MENU

STARTER & MAIN COURSE €18.50

Roast Parsnip Soup / crushed almonds / almond oil / homemade breads

Azur's Homemade Fish Cake / chilli & lime aioli / mixed leaves / salsa verde / white onion confit

Breaded Calamari Salad / with sesame seed and breadcrumbs / organic leaves /
spiced couscous / pickled fennel /spiced Arabiata chutney

Fried Tipperary Brie /poached plum / sweet red wine & cinnamon reduction

Stuffed Goat's Cheese Tartlet /red onion marmalade / wilted spinach /
sun blushed tomato chutney /pomegranate vinaigrette



Crackling Tipperary Pork Belly

creamy mash / Lisduff black pudding / red onion confit / curly kale / sweet potato & nutmeg purée

Irish Chicken Supreme

wild mushrooms / sweet red onions and baby spinach /mash potato / mushroom broth

Seafood Risotto

selection of fresh & smoked fish / mussels & prawns / creamy Arborio rice / fresh herbs

Baked Hake Fillet

chive mash potatoes / buttered savoy cabbage / smoked bacon / lime beurre blanc

48 Hours Slow Braised Local Beef

scallion mash potatoes / roasted root vegetables with thyme & mushrooms /
parsnip crisps / red wine jus

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

Lemon Tart / plum & berry purée / sorbet

White Chocolate & Honeycomb Cheesecake / wild berry coulis

Dark Chocolate & Pecan Nut Brownie / pecan praline /
dark chocolate sauce with a hint of Irish whisky