

SUNDAY LUNCH MENU



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STARTERS

SOUP OF THE DAY GF	€7.95	KATAIFI WRAPPED TIGER PRAWNS	€10.95
House made brown soda bread (available with Gluten Free bread) *1,7,8,12		Roast pepper and walnut sauce, chili jam *1,2,3,4,7,8,14	
SALMON, COD AND POTATO FISH CAKES	€10.50	FRENCH GOATS CHEESE SALAD	€10.95
Tomato chili jam *1,2,3,4,6,7,8,12,14		Roasted nuts, red currant vinaigrette & toasted brioche *1,2,5,6,7,8,12	
WARM CHICKEN CAESAR SALAD GF	€10.50	CRISPY SMOKED SALMON SPRING ROLLS	€10.50
Cos lettuce, bacon lardons, Caesar dressing, croutons (omit for Gluten Free option), parmesan shavings *1,3,4,7,8	€18.25 MAIN	Mango and chili sauce *1,3,4,6,8	
SMOKED MACKEREL AND SALMON TERRINE GF	€10.95	CONFIT OF SILVERHILL DUCK LEG GF	€11.00
Potato salad, chili jam, toasted focaccia bread (available with Gluten Free bread) *1,2,4,7,12,14		Braised red cabbage mash, Madeira wine reduction *7,12	
		YOUGHAL BAY SEAFOOD CHOWDER	€12.50
		Cod, salmon, smoked haddock, Connemara mussels, diced vegetables, creamy seafood veloute, toasted focaccia bread *1,2,4,7,12,14	

PIZZAS

MARGHERITA	€16.50	PEPPERONI	€18.00
Freshly made tomato sauce, grated mozzarella cheese, fresh basil, extra virgin olive oil *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, sliced pepperoni *1,5,6,7,8,11,13	
BBQ PULLED PORK	€18.00	MEAT FEAST PIZZA	€18.00
BBQ pulled pork, mozzarella cheese, red onion, roasted peppers, BBQ sauce *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, smoked bacon, chicken, pepperoni *1,5,6,7,8,11,13	
VEGETARIAN PIZZA	€18.00	FOUR CHEESE	€18.00
Freshly made tomato sauce, grated mozzarella cheese, goats cheese, roasted peppers, mushroom, red onion *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, St Agur blue, parmesan, goats cheese *1,5,6,7,8,11,13	
		CHICKEN & PANCETTA	€18.00
		Freshly made tomato sauce, grated mozzarella cheese, chicken, pancetta *1,5,6,7,8,11,13	

TEA / COFFEE

AMERICANO	€3.50	ESPRESSO	€3.50
LATTE	€3.75	BARRY'S TEA (BLENDED IN CORK)	€3.50
CAPPUCCINO	€3.75	HERBAL AND SPECIALITY TEAS	€3.75
		Green, Peppermint, Camomile, Earl Grey	

*ALLERGENS

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; almonds, hazelnuts, pistachio, cashew, pine, walnuts, pecan, chestnut 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide & sulphites 13. Lupin 14. Molluscs

While some or none of the above allergens may be included in your selected dish, please be aware that we use all of the above allergens in our kitchen.

MAINS

ROAST RUMP OF CERTIFIED IRISH HEREFORD BEEF €20.75

Creamed potato, seasonal vegetables, traditional gravy *7,10,12

CHICKEN SALSANO €21.50

Supreme of chicken, sundried tomato, basil pesto, mozzarella cheese, gratin potato, seasonal vegetables, white wine sauce *7,8,10,12

ROAST IRISH PORK SHOULDER €20.50

Creamed potato, seasonal vegetables, roast gravy *6,7,12

ROAST LEG OF IRISH LAMB €20.75

Creamed potatoes, onion & herb stuffing, seasonal vegetables, traditional gravy *1,6,7,8,10,12

CLOCK TOWER BURGER €19.70

Crispy pancetta bacon, melted cheddar cheese, onion ring, lettuce, tomato, red onion, brioche bun, hand cut chips *1,3,5,6,7,8,12

SPAGHETTI BOLOGNESE €19.25

Hereford mince meat, plum tomato, fresh herbs, grated parmesan cheese *1,3,7,8

PRIME IRISH 10oz HEREFORD SIRLOIN STEAK €33.95

Crispy white onion, pickled onion puree, braised wild mushrooms, pepper sauce, hand cut chips *1,6,7,10,12

DUET OF VEGETARIAN BURGER €22.50

Green pea mint burger, sweet potato cumin burger, celeriac puree, red onion marmalade, cherry tomato white wine sauce, gratin potato, seasonal vegetables *3,7,8,12

ATLANTIC SEAFOOD PIE €21.50

Cod, salmon, smoked haddock, prawns, green peas, diced vegetables, creamy seafood sauce, potato, toasted focaccia bread *1,2,4,7,12,14

BALLYCOTTON BAKED ATLANTIC COD €24.50

Spiced cauliflower puree, creamed potato, seasonal vegetables, champagne beurre blanc sauce *2,4,7,12,14

BAKED FILLET OF FRESH SALMON €21.50

Creamed potato, seasonal vegetables, white wine cream sauce *2,4,7,10,12,14

TRADITIONAL FISH AND CHIPS €20.95

Beer battered fresh Ballycotton cod fillet, mint pea puree, tartar sauce, hand cut chips *1,2,4,7,12,14

SIDES

Hand Cut Chips *12, Sweet Potato Fries *12, Creamed Potato *7,12, Seasonal Vegetables *7, French Fried Onions *1,7

€4.75

DESSERTS

WARM APPLE CRUMBLE €8.75

Vanilla ice cream, crème anglaise *1,3,7,8

RASPBERRY MERINGUE ROULADE €8.75

Mixed berry compote *3,7

STICKY TOFFEE PUDDING €8.75

Vanilla ice cream, caramel sauce *1,3,7

ETON MESS €8.50

Fresh Irish strawberries, crushed meringue, fresh cream, mixed berry compote *3,7

CREME BRULEE €9.00

*3,7

DOUBLE CHOCOLATE CHIP BROWNIE €8.25

Vanilla ice cream, chocolate sauce *1,3,5,7,8

BAILEY'S CHEESECAKE €8.75

Chocolate sauce *1,3,7

DESSERT TASTER PLATE €9.25

Cheesecake, sticky toffee pudding, crème brulee, mixed berry compote *1,3,5,7,8

GLUTEN FREE DISCLAIMER

If you are a Celiac and/or highly sensitive, please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process. Therefore your chosen items may not be suitable if you are highly sensitive to gluten.

WINE LIST

WHITE WINE

DOMAINE GRAUZAN SAUVIGNON BLANC €7.90 €29.50
Languedoc, France 2022 (Glass) (Bottle)

Vibrant, crisp and fresh. "Best House White in Ireland" - Tom Doorley.

DOMAINE GRAUZAN CHARDONNAY €7.90 €29.50
Languedoc, France 2022 (Glass) (Bottle)

Unoaked. Fresh, with a light mineral streak and a long finish.

AZIENDA FATTORI PINOT GRIGIO "GREGORIS" €8.25 €31.50
Veneto, Italy 2022 (Glass) (Bottle)

Supple, rounded fruit with a hint of melon, pear and a great intensity.

DOMAINE DE CABROL PICPOUL DE PINET €34.00
Languedoc, France 2022 (Bottle)

Almost Sauvignon-like, with ripe zingy citrus fruit. Great seafood match.

CHATEAU LES MIAUDOUX BERGERAC SEC €35.00
(organic), Bergerac, France 2022 (Bottle)

Crisp, fresh and unoaked. A juicy, mineral blend of Semillon and Sauvignon Blanc.

PRADIO "SOBOJA" SAUVIGNON BLANC €36.50
Friuli, Italy 2022 (Bottle)

Gianni Menotti has been awarded "Best Winemaker in Italy" and this demonstrates why.

BODEGAS GALLEGAS SILANDEIRO SOBRE LIAS €36.00
Albarino, Spain 2022 (Bottle)

Supple, fresh fruit with a crisp, snappy finish. Very impressive and refreshing.

CANTINA ATZEI SARAGAT VERMENTINO €37.00
Sardinia, Italy 2022 (Bottle)

Vibrant aromatic aromatics and a clear elderberry note with great texture on the palate and a long savoury finish.

WALTNER GRUNER VERTLINER €38.00
Wagram, Austria 2022 (Bottle)

A young winemaker working with very trendy variety - zippy, fruity and gently spicy. Wine of the week in the Irish Times

PHILIPP WITTMANN DRY REISLING (organic) €38.00
Rheinhessen, Germany 2022 (Bottle)

Pure Riesling with great extract and length. Lovely floral nose and stylish fruit on the palate. Delicious Decanter "Five Star" Award Winner. One of Germany's top producers.

BON AUGURE "JONCS CELLA" CHARDONNAY €45.00
(biodynamic), Languedoc, France 2021 (Bottle)

"Mountain wine" from the hills high above the Languedoc plains. Think Chablis with more body.

CHATEAU FAVRAY POUILLY FUMÉ €43.00
Loire Valley, France 2022 (Bottle)

Pouilly Fumé is a great insider secret for great Sauvignon Blanc from the Loire, rather than Sancerre.

DOMAINE SAUMAIZE POUILLY FUISSÉ €63.00
Burgundy, France 2020 (Bottle)

Creamy, rich and complex. Great white Burgundy to match richer dishes.

PIERRE-YVES COLIN MOREY MEURSAULT €104.00
Burgundy, France 2020 (Bottle)

One of the most sought after Burgundy producers and on tiny allocation. Mineral, long and intense.

SPARKLING WINE & CHAMPAGNE

LA RIVA DEI FRATI PROSECCO €39.00
DI VALDOBBIADENE DOCG (Bottle)
Veneto, Italy NV

Italy's most prestigious classification for Prosecco. Recommended and four-time previous Wine of the Week in the Irish Times.

LAMIABLE CHAMPAGNE GRAND €75.00
Cru NV, Champagne, France NV (Bottle)

Family owned vineyards and crafted by France's "Best Young Champagne Wine Maker" Ophélie Lamiable. 60% Pinot Noir and 40% Chardonnay. Stylish and racy with a fresh floral fruitiness and insistent mineral notes.

RED WINE

DOMAINE GRAUZAN MERLOT €7.90 €29.50
Languedoc, France 2022 (Glass) (Bottle)

Soft rich plummy fruits, well integrated tannins with a nice balance and smooth finish.

DOMAINE GRAUZAN PINOT NOIR €7.90 €29.50
Languedoc, France 2021 (Glass) (Bottle)

Plump, elegant blueberry fruits, with hint's of raspberries and spices on the palate. Really moreish.

VIGNES D'OC CABERNET SAUVIGNON €7.90 €29.50
Languedoc, France 2022 (Glass) (Bottle)

Rich bilberry and blackberry fruit - Supple, long and harmonious.

DONNA MARZIA PRIMITIVO €34.00
Puglia, Italy 2021 (Bottle)

Floral bouquet layered with fragrances of wild red berries, red plums and a lovely smooth finish.

CHATEAU LOS BOLDOS CARMENÉRE €35.00
Central Valley, Chile 2022 (Bottle)

Lush, rich and fruit forward, with silky, soft tannins.

CHATEAU GUILLEBOT PLAISANCE €36.00
Bordeaux, France 2021 (Bottle)

Modern-styled Bordeaux- ripe, smokey black fruits with hints of pepper and blackcurrants on the finish.

ALDO DEGANI VALPOLICELLA CLASSICO €37.00
Veneto, Italy 2022 (Bottle)

Deliciously smooth. Piquant, dark cherry fruit. Wilson on Wine Top 100.

KAIKEN MALBEC CLASSICO €34.00
Mendoza, Argentina 2021 (Bottle)

Rich plum, chocolate and tobacco with freshness and soft tannins.

BODEGAS CASTANO MONASTEL (Organic) €34.00
Murcia, Spain 2022 (Bottle)

Vibrant notes of ripe red cherry, blackberry and plum on the nose. It is very easy drinking with soft tannins and a smooth finish.

BODEGAS LAN CRIANZA €37.00
Rioja, Spain 2020 (Bottle)

Wonderful structure and importantly, fleshiness of fruit, leading to long elegant tannins.

BODEGAS ARZUAGA "LA PLANTA" €37.00
Ribera del Duero, Spain 2021 (Bottle)

Full bodied with hints of spices, liquorice, cloves and pepper.

DOMAINE LA GROSSE PIERRE FLEURIE €47.00
"BEL AIR" (organic) (Bottle)
Beaujolais, France 2022

A tiny parcel in Fleurie's best vineyard gives a savoury, beautifully elegant wine.

CHATEAU SENEJAC CRU BOURGEOIS €51.00
Bordeaux, France 2016 (Bottle)

Classic claret - smokey cigar-box nose with fine, dusty tannins and great complexity.

CHATEAU DUFORT VIVENS MARGAUX €75.00
Bordeaux, France 2016 (Bottle)

Fleshy and ripe, yet with dark, earthy notes and a smooth long finish.

SERRADENARI BAROLO LA VETTA €70.00
Piedmont, Italy 2015 (Bottle)

From the highest vineyard in the DOCG, this is elegant with fine, tight tannins and great length.

DOMAINE D'ARDHUY GEVREY CHAMBERTIN €89.00
(organic), Burgundy, France 2020 (Bottle)

Pinot Noir doesn't get much better than this, Savory, juicy, smooth and long.

ROSÉ WINE

LES VIGNES D'OC ROSÉ €31.50
Languedoc, France 2022 (Bottle)

An elegant, refreshing assemblage of Grenache and Syrah. Deliciously light, crisp and clean.