

Easter

MENU



STARTER

Whisper of Spring Pea and Fennel Soup

In this fragrant pea and fennel soup, experience the gentle sweetness of fresh, garden green peas harmoniously blended with the subtle, liquorice-like whispers of fennel.

Beetroot and Gin Cured Salmon

Delight in the symphony of pink-hued, gin-infused salmon, elegantly accompanied by the sharp pickled cucumber and crisp beetroot chips - a dish that balances earthy sweetness with delightful acidity. 4,12

Dooley's Chicken Salad

This is a symphony of flavours and textures. Chicken perfectly complements the smoky bacon with mixed greens, and grated Parmesan cheese melds with the rustic charm of sourdough croutons. Each bite is lovingly enveloped in a creamy Caesar dressing.

MAIN

Supreme Roast Chicken

A chicken supreme, lovingly accompanied by black pudding and sausage stuffing, rests on a creamy mashed potato bed, surrounded by seasonal vegetables and crowned with roasted apple gravy. A dish that sings of comfort

Catch of the Day á la Crème

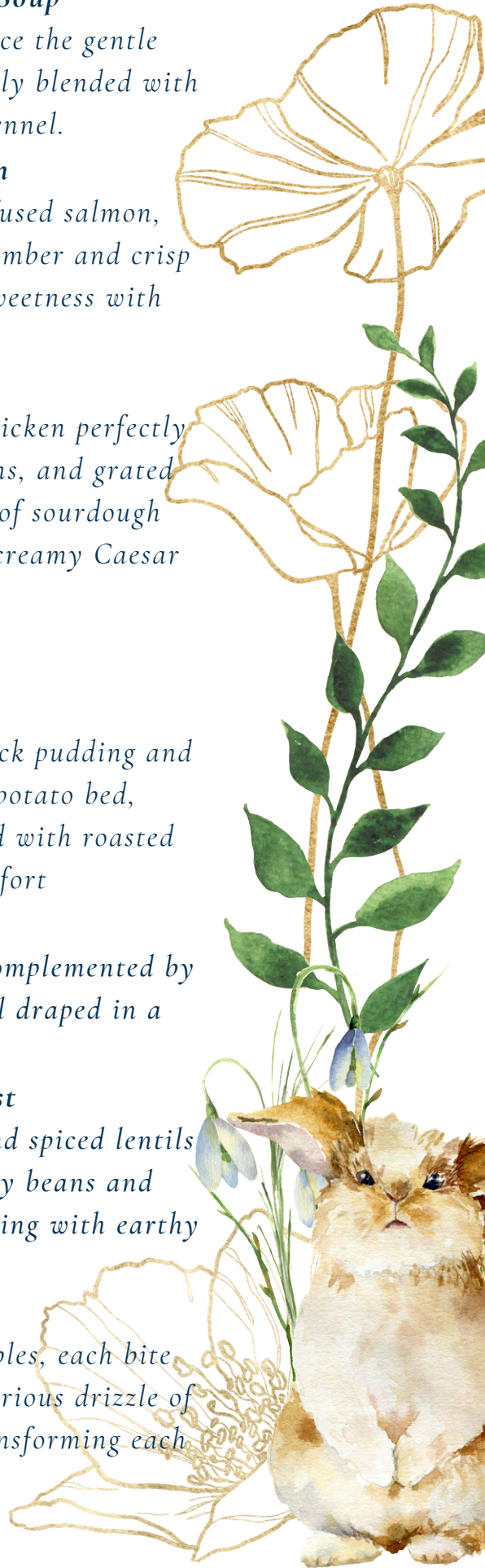
Revel in today's catch, perfectly prepared and complemented by sautéed baby potatoes and seasonal greens, all draped in a luxurious dill cream sauce

Rustic Nut & Spiced Lentil Roast

A celebration of garden flavours—mixed nuts and spiced lentils form a hearty roast, served with vibrant spicy beans and caramelised roasted sweet potato, a dish resounding with earthy notes

Roast Leg of Lamb

Paired with buttery mash and seasonal vegetables, each bite harmonizes earthy flavours and textures. A luxurious drizzle of rich, savory gravy adds the finishing touch, transforming each forkful into a sensory delight.



Easter

MENU

DESSERT



Salted Caramel Panna Cotta

Decadence Dive into a seamless blend of sweet and salty with our velvety salted caramel Panna Cotta. An indulgent finish that is as smooth as it is unforgettable

Lemon Custard Tart with a Twist

Surrender to the divine baked lemon custard tart, bursting with citrus zest, paired with the delicate sweetness of Chantilly cream, and completed with a vibrant berry coulis

Vanilla Berry Bliss Cheesecake

Indulge in a creamy vanilla cheesecake, its velvety richness perfectly balanced on a golden, crumbly biscuit base. Crowned with a berry gel

Followed by freshly brewed Tea or Blue Butterfly Coffee

€35.00 PER PERSON

**THIS MENU WILL BE SERVED FROM
NOON ON SUNDAY, THE 20TH OF
APRIL 2025**

Espresso	€3.00
Cappuccino	€3.50
Caffè Latte	€3.50
Americano	€3.50
Flat White	€3.50
Baileys Coffee	€9.50
Calypso Coffee	€9.50
French Coffee	€9.50
Irish Coffee	€9.50

Book a Table
TEL: 353(0)51 873531

