

LUNCH MENU

TO START

SOUP OF THE DAY

with homemade brown bread

DINGLE BAY SEAFOOD CHOWDER

with homemade brown bread

CHICKEN & MUSHROOM BOUCHÉE

a puff pastry case with a rich chardonnay & cream sauce

ALFIE'S BRUSCHETTA

vine tomato, fresh mozzarella & basil pesto on toasted bloomer bread

MAIN COURSE

SLOW ROASTED IRISH BEEF

with Yorkshire pudding, creamed potato, pearl onion & Shiraz gravy

LEMON AND HERB CRUSTED FILLET OF COD

with dill scented creamed potato & buttered French beans with Sauvignon blanc & cream sauce

IRISH FILLET OF CHICKEN

wrapped in smoked bacon, champ potato with Dijon mustard, mushroom & tarragon sauce

ROASTED MIXED VEGETABLES IN A GINGER, COCONUT & TURMERIC BROTH.

a medley of fresh seasonal vegetables cooked in a ginger infused turmeric & coconut broth with udon noodles. Finished with scallions & sesame seeds (vegan)

DESSERT

APPLE AND RHUBARB CRUMBLE

with vanilla bean ice cream

ALFIE'S BROWNIE

with salted caramel & pretzel bark, mint & chocolate ice cream

SELECTION OF SORBETS AND ICE CREAM OF THE DAY

with toffee sauce & Chantilly cream



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m £29pp}$ minimum numbers apply . Please call 066-7106300 to book or for more details