

## 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