

**Lunch**

2 course meal €35.00

3 course meal €42.00

**STARTER**

- Bread and Butter €3.95 Supplementary-

**Today's Fresh Soup**

*Ask your steward*

**Toons Bridge Mozzarella (7, 10, 12)**

*Heirloom Tomato, Basil Oil, Watercress & Balsamic Reduction*

**Duck Confit & Foie Gras Terrine (1, 5, 10)**

*Wholegrain Mustard, Pear, Lime, Walnut, Mint Salsa & Toasted Bread*

**Steamed Mussel Provençal (2, 4, 14)**

*White Wine, Garlic, Shallots, Provençal Herbs, Fresh Tomato & Olive Oil*

**Dinner**

2 course meal €42.00

3 course meal €49.00

**MAINS**

**Fillet of Seabream (4, 7)**

*Baby Potato, Steamed Romanesco, Peas, & Lemon Crème Sauce & Dill Oil*

**Cornfed Chicken (7, 10)**

*Potato Champ, Sauté Kale, Creamy Tarragon & Wholegrain Mustard Sauce*

**Beef Cheek in Red Wine (7)**

*Creamy Mash, Tender Stem Broccoli, Shallot & Glazed Baby Carrot*

**Three Bean Ragout (1 Wheat, 12) Vegan\***

*Chickpea, Butter Bean, Red Kidney Bean, Roasted Fennel  
Cooked In tomato & Cumin Sauce Serve with Couscous*

**DESSERT**

**Chocolate Brownie (1, 3, 7)**

*With Coconut Ice cream & Hot Chocolate Sauce*

**New York Style Cheesecake (1, 3, 7)**

*With Limoncello Mixed Fruit Compote*

- 10% service charge from final bill for parties over 4 or more

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES

**Allergen Lists:** 1-Gluten, 2-Crustaceans, 3-Egg, 4-Fish, 5-Peanuts, 6-Soyabean, 7-Milk,  
8-Nuts, 9-Celery, 10-Mustard, 11-Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14- Molluscs