

## THE CLUB KITCHEN GROUP MENU

# Lunch

3 COURSE €40 X 2 COURSE €35 X 1 COURSE €25

### STARTERS

#### SOUP OF THE DAY

Served with our house baked bread

#### KOREAN-STYLE CHICKEN WINGS

#### TOMATO & BURRATA BRUSCHETTA

With Sourdough Garlic Bread

### MAIN COURSE

#### STEAK SANDWICH

Sautéed Mushrooms & Onions, Mixed Leaf, Pepper Sauce and Fries

#### BEER-BATTERED HADDOCK

Crushed Peas, Tartare Sauce, Fries

#### CRISPY CHICKEN

Chipotle Mayo, Lettuce, Tomato, Onion, Spicy Slaw, Served on Foccacia with Fries

#### VEGAN BOWL

Harissa Chickpeas, Brown Rice, Baby Spinach, Red Cabbage, Cucumber, Avocado, Pickled Pink Ginger and Tahini Dressing

### DESSERTS

#### CHOCOLATE BROWNIE

#### MIXED BERRY CRUMBLE

with Vanilla Ice Cream

#### CLUB SUNDAE

Vanilla Scoops, Brownie Bits, Chocolate Sauce & Whipped Cream

All beef is of Irish origin and sourced locally.

Please let us know if you have any allergies or dietary requirements. A list of allergens is available on request.  
\*Consuming raw beef may increase the risk of foodborne illness.

A 10% service charge will be added to groups of 6 or more.