



Club Kitchen

SUNDAY ROAST

[Served 12 – 9pm Sunday]

Culinary craft
Timeless taste

STARTERS

SOUP OF THE DAY WITH GUINNESS BREAD €9

Chef's Freshly Prepared Soup of the Day, Served with Guinness and Treacle Brown Bread.

SALT COD BRANDADE TEMPURA €16

With Tarragon Emulsion and Lemon Sherbert.

PANKO-CRUSTED VEGAN HALLOUMI €15

Crispy Panko-Coated Vegan Halloumi served with a Rich Tomato Chutney.

HAM CROQUETTES €14

Served with Brown Sauce and Remoulade.

FEIGHCULLEN FARM CHICKEN WINGS €14

Choose your style:

- Harissa Hot Wings

With Pickled Chillies, Toasted Peanuts, Coriander and Tzatziki.

- Korean BBQ Sauce

With Toasted Black Sesame.

MAINS

ROAST SIRLOIN OF JOHN STONE BEEF WITH ALL THE TRIMMINGS €30

Tender John Stone Beef Sirloin, Served with Duck Fat Roasted Potatoes, Yorkshire Pudding, Seasonal Vegetables, and Rich Red Wine Gravy.

PAN ROASTED HALIBUT €30

Served with Celeriac and Fennel Puree, Charred Broccoli, Roasted Onion Petal, Citrus Beurre Blanc Sauce.

HONEY GLAZED HAM HOCK €28

Served with Roasted Iona Farm Carrots and Salt Baked Turnip, Champ Mash.

FEIGHCULLEN FARM HALF ROAST CHICKEN €26

Served with Duck Fat Roasted Potatoes, Sage & Onion Stuffing, Seasonal Vegetables and Rich Red Wine Gravy.

ROAST PUMPKIN AND CHICKPEA

COCONUT CURRY €26

Served with Fragrant Jasmine Rice. [Vegan]

LITTLE EXTRAS €8

- Duck Fat Roast Potatoes

- Creamy Mash

- Maple Roasted Root Vegetables

- Yorkshire Pudding

- House Fries with Rosemary and Smoked Paprika Sea Salt



DESSERTS €12

BRIOCHE BREAD AND BUTTER PUDDING

With Vanilla Bean Crème Anglaise.

THE CLUB KITCHEN DEEP PAN APPLE PIE

Served with Cinnamon Custard and Mascarpone Chantilly Cream.

70% VALRHONA DARK CHOCOLATE CRÈMEUX

Served with Seasonal Berries and Berry Reduction. [Vegan]

CHEESE, CRACKERS AND CHUTNEY €15

Selection of Seasonal Cheese with Fennel Crackers and Fruit Chutney.

For reservations please contact dine@clubhotel.ie.

All beef is of Irish origin and sourced locally. Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request. *Consuming raw beef may increase the risk of foodborne illness.