



Club Kitchen

SUNDAY ROAST

Culinary craft
Timeless taste

STARTERS

SOUP OF THE DAY WITH GUINNESS BREAD €8

Chef's freshly prepared soup of the day, served with homemade Guinness bread.

SEAFOOD CHOWDER €14

A hearty, creamy chowder brimming with fresh & smoked seafood and served with house bread.

SMOKED SALMON WITH HERB CRÈME CHEESE & GUINNESS BREAD €12

Delicate smoked salmon layered with herbed crème cheese, crisp salad leaves, and slices of Guinness bread.

FRANK'S HOT OR KOREAN-STYLE CHICKEN WINGS €12

Crispy chicken wings tossed in your choice of Frank's hot sauce or a sweet-and-spicy Korean glaze.

STICKY PORK BELLY €10

Slow-braised pork belly glazed in a sweet and savoury sauce, finished with pickled chilli.

HUMMUS (V) €10

Creamy white bean hummus topped with chives, crispy shallots, and a drizzle of chilli-garlic oil.

MAINS

ROAST SIRLOIN OF HEREFORD BEEF WITH ALL THE TRIMMINGS €25

Tender Hereford beef sirloin, served with roast potatoes, Yorkshire pudding, seasonal vegetables, and rich gravy.

BRAISED LAMB SHANK €24

Slow-cooked lamb shank with buttery mashed potatoes, Mediterranean vegetables, and a hearty gravy.

SEA BASS FILLET €24

Fresh sea bass baked with herbs, Mediterranean vegetables, beurre blanc.

HALF ROASTED SPATCHCOCK CHICKEN €23

Juicy roasted chicken served with glazed carrots, tender broccoli, creamy mash, and homemade gravy.

PUMPKIN RAVIOLI (V) €20

Handmade ravioli filled with creamy pumpkin purée, served with parmesan foam, crispy sage and toasted pumpkin seeds.



A LITTLE EXTRA €6

Roast Potatoes	Yorkshire Pudding
Creamy Mash	House Fries
Roasted Carrots	

DESSERTS €9

STICKY TOFFEE PUDDING

Warm, rich toffee sponge served with butterscotch sauce and vanilla ice cream.

MIXED BERRY CRUMBLE WITH VANILLA ICE CREAM

A comforting crumble of sweet berries topped with a golden crust and a scoop of vanilla ice cream.

CLUB SUNDAE

Layers of vanilla ice cream, brownie bits, chocolate sauce, whipped cream.

VANILLA CRÈME BRÛLÉE

Smooth vanilla custard with a perfectly caramelised sugar crust.

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.