



THE
CLUB HOTEL

— at Goffs —



THE
SUNDAY ROAST

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BREAD

House Sourdough, Guinness Stout Bread,
Whipped Butter

SOUP - €10

Soup du Jour
(Please ask your server)

SMALL PLATES - €15

Guinness Cured Salmon, Yuzu Dressing, Green Apples, Miso Black Garlic Emulsion

Chicken & Duck Liver Parfait, Crispy Shallots, Grape Chutney, Chives

White Bean Hummus, Topped with Chives, Crispy Shallots, Chilli and Garlic Oil

Melon and Parma Ham, Pickled Pink Ginger, Lemon Dressing and Feta Cheese

SHARING PLATES - €28PP

Recommended for Two

Whole Roasted Spatchcock Chicken,
Glazed Carrots, Tender Broccoli, Gravy

THE SUNDAY ROAST

Roast Sirloin of Hereford Beef, Yorkshire Pudding, Glazed Carrots, Buttered Kale and Gravy €28

Lamb Rump, Artichoke, Crispy Kale, Salsa Verde, Confit Cherry Tomatoes and Jus €30

Roasted Salmon, Cavolo Nero, Peas, Samphire and Morteau Sausages in Buttery Sauce €28

Half Roasted Spatchcock Chicken, Glazed Heritage Carrots, Tender Broccoli, Chicken Jus €26

Chickpea Shakshuka with Grilled Haloumi and Wild Garlic Pesto €22

SIDES TO SHARE - €7

House Side Salad

Creamy Mash

Fries

Parmesan and Truffle Mayo Fries

Tender Stem Broccoli

Tahini Green Beans with Pomegranate

SHARING SWEET FOR TWO

Baked Apple Tarte Tatin, Brandy Caramel, Vanilla Ice Cream €18

DESSERT

Wexford Strawberry Pavlova €10

Dessert du Jour €10

Cheese €18

DESSERT COCKTAILS - €15

Amaretto Sour

Disaronno Amaretto, Orgeat Syrup, Lemon Juice, Aromatic Bitters, Egg White

Espresso Martini

Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee

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. All of our Beef is of Irish Origin.