



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 Guinness and treacle brown bread.

BAILEY & KISH SMOKED SALMON €14

Citrus labneh, pickled cucumber, Irish rapeseed oil served with Guinness and treacle brown bread.

FEIGHCULLEN FARM CHICKEN WINGS €13

Choose your style:

- Harissa Hot Wings

with pickled chillies, toasted peanuts, coriander and tzatziki

- Korean BBQ Sauce

with toasted black sesame

PORK BELLY TACOS €15

Pico De Gallo, coriander lime dressing, pickled red onion, coriander cress and dynamite hot sauce

MAINS

ROAST SIRLOIN OF JOHN STONE BEEF WITH ALL THE TRIMMINGS €25

Tender John Stone beef sirloin, served with duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables, and rich red wine gravy.



FEIGHCULLEN FARM HALF ROAST CHICKEN €24

Served with duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables and rich red wine gravy.

BRAISED SHANK OF LAMB €24

Served with duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables and rich red wine gravy.

GRILLED CATCH OF THE DAY €24

*Market fish pan-roasted served with chorizo ragu.
Please ask your server.*

RICOTTA AND SPINACH RAVIOLI (V) €20

*Served in a rich tomato sauce
with shaved parmesan and basil.*

LITTLE EXTRAS €6

Duck Fat Roast Potatoes	Yorkshire Pudding
Creamy Mash	House Fries with Rosemary and Seasalt
Maple Roasted Carrots	

DESSERTS €9

BUTTERMILK PANNA COTTA

With summer berry compote and honey tuile

CLUB SUNDAE

Layers of vanilla ice cream, chocolate brownie bits, chocolate sauce and mascarpone chantilly.

STICKY TOFFEE PUDDING

Pear and pecan pudding with butterscotch caramel sauce, served with vanilla bean ice cream.

CHEF'S DESSERT OF THE DAY

Please ask your sever. Specially created by our pastry chef using ingredients that are in season.

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.