

## THE CLUB KITCHEN GROUP MENU

# Lunch

3 COURSE €40 X 2 COURSE €35

### STARTERS

#### SOUP OF THE DAY

Served with Home-Made Guinness and Treacle Brown Bread

#### KOREAN-BBQ CHICKEN WINGS

With Toasted Black Sesame

#### CAESAR SALAD

Crispy Bacon, Home-Made Croutons, Iceberg Lettuce, Caesar Dressing, Parmesan

### MAIN COURSE

#### STEAK SANDWICH

Grilled Sirloin Steak, Saute Mushrooms, Onion Lyonnaise, Crispy Onion Rings, served on Toasted Ciabatta with Pepper Sauce & House Fries

#### BEER-BATTERED HADDOCK

Served with Chunky Pea and Mint Puree, Tartare Sauce & House Fries

#### CHIPOTLE CHICKEN BOWL

Marinated Chicken, Lime Jasmine Rice, Red Onion, Sweetcorn, Pico de Gallo, Black Bean, Tortilla Chips, Coriander Lime Sauce

#### FALAFAL WRAP

Crispy Falafal, Lettuce, Tomato, Pickled Red Onion, Tahini Dressing

### DESSERTS

#### RASPBERRY BAKEWELL TART

with Summer Berry Compote & Honey Tuile

#### CHOCOLATE BROWNIE

with Vanilla Bean Ice Cream

#### CLUB SUNDAE

Vanilla Bean Ice Cream, 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.