



Set Lunch Menu 2024

Starters

Roasted Tomato & Basil Soup [VG]

Roasted Tomato & Basil Soup, Homemade Guinness Brown Bread

Jamon Spanish Croquette

Tomato & Chilli Sauce, Watercress & Rocket Salad, Garlic & Lemon Aioli

Classic Caesar Salad

Baby Gem Salad, Crispy Lardons, Croutons, Aged Parmesan & Caesar Dressing

SH Chicken Wings

Spicy Buffalo Chicken Wings, Louisiana Hot Sauce, Celery, Cashel Blue Cheese Sauce

Mains

Roast of the Day

Roast Joint of the Day, Roast Seasonal Root Vegetables, Herb Stuffing, Pomme Puree, Roast Potatoes
Red Wine Gravy

10 oz Irish Hereford Beef Striploin

Grilled 10 oz Striploin, Roasted Portobello Mushroom, Garlic Green Beans & Skinny Fries
Pepper Corn Sauce
€5 Supplement

Pan Roasted Hake

Pan Roasted Hake, Herb Crushed Baby Potato, Tenderstem Broccoli, Organic Mussels
White Wine Shellfish Sauce

Beetroot & Goats Cheese Risotto [VG]

Beetroot Risotto, Soft Goats Cheese, Toasted Walnuts, Rocket Salad & Aged Parmesan

Desserts

Lemon Posset

Lemon Posset, Crispy Granola, Fresh Berries & Shortbread Biscuit

Chocolate & Roasted Hazelnut Brownie

Homemade Hazelnut & Chocolate Brownie, Vanilla Ice-Cream

Selection of Scup Gelato Ice-cream

2 Course €33, 3 Course €40 Per Person
Plus 10% Service Charge