

# THE ROAST CLUB

*Sunday Roast for two - €100*

## STARTERS

Smooth chicken liver pâté  
*berry compôte & olive oil crouton*

Atlantic prawn cocktail  
*lemon & avocado emulsion*

Soup of the day

## SHARING BOARD

Pan-fried Quigley's Angus steak  
*grilled asparagus*

Duo of Quigley's lamb rump & shoulder  
*shallot & thyme stuffing*

Roast suprême of West Cork chicken  
*foie gras duxelle*

*Served with truffle pomme purée, honey-glazed local carrots,  
pont neuf potato, red wine jus & béarnaise sauce*

## DESSERT

Vanilla & rhubarb crème brûlée  
*sunflower seed biscotti*

Apple, orange & walnut strudel  
*vanilla gelato*

Wexford Strawberry, vanilla chantilly cream

# THE ROAST CLUB

Some of our menu contain allergens. For a full list of the allergens contained in our dishes, please ask your server for a copy of our detailed allergen menu. Our beef fillet and lamb are proudly supplied by Quigley meats. Our guinea fowl and foie gras are supplied by La Rouse foods. All vegetables are supplied by All Fresh who work with local suppliers to source the best seasonal vegetables. This menu is printed on 100% recycled paper which will be responsibly recycled after use.