

PRIME 74

RESTAURANT

SUNDAY LUNCH

2 Courses €25 3 Courses €30

STARTERS

Homemade Soup of the Day

Seasonal Garnish (V)

Cashel Blue Cheese Croquette

Poached Pear, Candied Walnuts, Honey & Rapeseed Dressing (V)

Smoked Chicken Caesar Salad

Crispy Hens Egg, Croutons, Parmesan

Duncannon Smoked Salmon

Quail Egg, Radish, Orange, Pickled Cucumber, Dill (GF)

MAIN COURSES

Roast Sirloin of O'Malleys Beef

Roasted Heirloom Carrots, Yorkshire Pudding, Red Wine Jus

Slow Roasted Leg of O'Malleys Lamb

Duck Fat Roast Potatoes, Tenderstem Broccoli, Salsa Verde, Lamb Jus (GF)

Pan Roasted Cod

Carrot & Ginger Puree, Winter Greens, Fennel & Potato Salad (GF)

Pan Roasted Corn Fed Chicken

Savoy Creamed Cabbage, Celeriac Puree, Thyme Stuffing, Truffle Jus

Mooncoin Beetroot Risotto

Ardsallagh Goats Cheese, Baby Beets, Candied Walnuts

SIDES

Triple Cooked Chips €4, Purple Sprouting Broccoli Toasted Almonds (N) €4

Beer Battered Onion Rings €4, Honey Roasted Heritage Carrots €4

DESSERTS

Salted Caramel & Chocolate Tart

Clotted Cream

Warm Tipperary Apple Crumble

Blackberry, Crème Anglaise

Mango & White Chocolate Cheesecake

Mango Sorbet

Date & Toffee Pudding

Caramelised Banana, Toffee Sauce Vanilla Ice Cream

All our dishes are cooked fresh to order, during busy periods your patience is appreciated. Thank you.
Our food is prepared in an environment where nuts and shellfish are present. If you have ANY allergen requirements please inform a member of our team.