

# Sunday Lunch Menu

THE  
PORTHOLE

## Vegetable Broth

Homemade Guinness bread

## Soup of the Day

House baked bread

## Prawn Cocktail

Marie rose sauce , mixed salad leaf

## Slow Roasted Irish Silverside

Roast gravy & Yorkshire pudding

## Roast Sirloin of Beef (£2 Supplement)

Rich pan gravy & Yorkshire pudding

## Roast Chicken and Ham

Sage and onion stuffing, Cauliflower purée and gravy

## Roast Leg of Lamb

Yorkshire pudding, roast gravy

## Fish of the Day

Lemon & chive cream

*(All of the above served with creamy mash, roast potatoes and a selection of vegetables)*

## Seafood Pasta

Choice cuts of Irish seafood, white wine and lemon cream, pappardelle pasta, rosemary crumb

## Salt & Chilli Scampi

In breadcrumbs with stir fry veg garnish, garlic dip & your choice of side dish

## Peppered Chicken (GF)

Crispy tobacco onions, homemade creamy pepper sauce & your choice of side dish

## Thai Red Curry (GF)

Stir fried vegetables and your choice of side dish

*Chicken, Vegetable or Seafood*

## Beer Battered Donegal Cod (GF available)

Beer battered cod, chilli & minted peas, charred lemon, house tartare and your choice of side dish

SIDES	4.00	* gluten free
Triple cooked chips*		Seasonal vegetables*
French fries		Garlic fries*
Lemon and herb potatoes*		Champ*
Chilli fries and lemon mayo		Caesar salad
Tobacco onions *		Steamed Rice*
House salad*		Battered onion rings*

## SAUCES (GF) 2.75

Peppercorn Cream / Mushroom and Bushmills Cream / Gravy

## DIPS 1.00

Garlic Mayo / Tartare / Hot / sweet chilli / BBQ

If you have and food allergies or intolerances, please speak to a Manager or Supervisor

**Main Course £14.95**

**Two Courses £17.95**

**Three Courses £20.95**