

# Sunday Lunch

## TO START

Comber Potato & Leek Soup, Homemade Guinness Wheaten Bread, Crispy Parsnips

Thai Spiced Fishcake, Curry Cream & Mixed Leaves

Trio of Sliders (Beef, Pork & Smoked Chorizo and Crispy Chicken) Mixed Leaf Salad & Red Onion Marmalade

Cashel Blue Cheese, Caramelised Apple & Walnut Salad, Pickled Beetroot, Mint & Honey Dressing

## MAINS

Slow Braised Daube of Irish Beef, Herby Yorkshire Pudding, Champ & Roast Potatoes with Honey Roasted Roots & Rich Pan Jus

Irish Turkey & Grant's Ham, Seasonal Stuffing, Chipolatas, Seasonal Vegetables with Creamed & Roast Potatoes & Cranberry Jus

Slow Roasted Irish Pork Belly, Burnt & Pickled Apple, Gracehill Black Pudding Mash, Buttered & Crispy Kale & wholegrain mustard cream

Pan Roasted Coley Fillet, Creamed & Charred Leeks Fondant Potato, Stem Broccoli & Samphire Cream

Roasted Vegetable & Chilli Penne Pasta, Rich Tomato & Basil Sauce, Grilled Focaccia Bread

## DESSERTS

Cinnamon & Raisin Creme Brulee, Homemade Shortbread Biscuit

Homemade Lemon Tart, Citrus Cream & Fresh Berry Compote

Homemade Sticky Toffee Pudding, Salted Caramel Sauce  
Morelli's Honeycomb Ice Cream

Warm Apple & Winter Berry Crumble, Brandy Creme Anglaise  
with Morelli's Vanilla Ice Cream

**TWO COURSES | £17**

**THREE COURSES | £21**

