



THE CLUB

at GOFFS

SUNDAY LUNCH

Chef de Cuisine Derry Clarke - Head Chef James Sheridan

Ballymore Organics Bread
House Sourdough, Guinness Stout Bread, Glenilen Farmhouse Butter

Starters

Asparagus, Morels, Egg, Truffle
Butternut Squash Soup, Crème Fraiche, Spicy Seeds
Kilmore Quay Brown Crab, Radish, Mouli
Chicken Liver Parfait, Cherries, Brioche
Heritage Tomatoes, Burrata, Watermelon, Basil, Parmesan

Mains

Roast Dry Aged Sirloin of Gilligan's Irish Prime Beef, Yorkshire, Horseradish
Seared Codling, Broad Beans, Cockle & Mussel Vinaigrette
Free Range Roast Chicken, Baby Gem, Wild Garlic
Fresh Haddock Tempura, Peas, Fries
Gilligan's Farm Double Beef Burger with Cheese, Crispy Bacon, Relish, Pickle, Salad, Fries

Seasonal Vegetables, Roast Spuds

Desserts

Valrhona Chocolate Fondant
Orange Chocolate Fondant, Praline Anglaise, Coffee Ice Cream
Tapioca Pudding
Toasted Coconut Tapioca Pudding, Mango, Almond Ice Cream (vg)
The Horse Choux
Whiskey Banana Compote, Hay Smoked Crèmeux, Caramel Meringue
Ice Cream Sundae
Scúp Ice Cream, Brownie Bits, Caramel, Chocolate Sauce, Seasonal Berries, Chantilly

Tea & Coffee

€ 55

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

A discretionary gratuity of 10% will be added to your bill and is divided fairly between the staff

BUBBLES

	Glass	Bottle
Santa Margherita Prosecco	€10	€40
Santa Margherita Rosé Prosecco	€15	€60
Trenel Crémant de Bourgogne	€15	€70
Mirabeau Crémant Rosé	€17	€75
Theophile Champagne, from the House of Roederer	€25	€125
Non Alcoholic Sparkling 0.0% Alcohol		
Noughty Sparkling	€6	€30
Noughty Sparkling Rosé	€6	€30

JUICE

Freshly Squeezed Grapefruit Juice	€5
Freshly Squeezed Orange Juice	€5
Pressed Organic Apple Juice	€5
Smoothie of the Day	€7

COCKTAILS

Hold Your Horses / Alcohol Free Cocktails €11

The Green Monkey

Berries, Lemon, Salty Water Foam

Into Mischief

Coke Syrup, Ginger, Blackberry

No Nay Never

Orange, Lemon, Rosemary

Frankel

Basil, Mango, Lime

Horse Sense / Signature Cocktails €15

Sea The Stars

Gin, Cointreau, Amaretto, Vanilla, Lemon Juice, Cocktail Foam

Job At The Goffs

Vodka, Hibiscus, Lemon Juice, Simple Syrup, Cocktail Foam

Stallions Dream

Plum Brandy, Amaro, Orange, Bitters

Steeplechaser

Rum, Coconut, Pineapple

Quarter Moon

Tequila, Cointreau, Lime Juice, Earl Grey Syrup, Bitters, Cocktail Foam

WHITE WINE

	Glass	Bottle
Tocornal Chile, Chardonnay 13% Medium acidity, fruit	€8	€32
Le Petit Balthazar France 2021 Viognier/Sauvignon Blanc 11% Light, grapefruit & yellow apples	€9	€35
PAX Slovenia 2020, Pinot Gris 13% Rich tones, light acidity	€11	€44
Gruner Veltliner Domaine Wachau 2020, Austria 12% Fresh apricot, herbal notes	€12	€46
Marquis de Goulaine 2019, Pouilly Fumé Les Champ de Vignes 13% Sauvignon Blanc, crisp, fresh, aromatic	€18	€70

RED WINE

Blackrock U.S.A. 2021, Cabernet Sauvignon Smooth with low tannins, black fruits	€8	€32
Gougenheim Malbec 2021, Mendoza, Argentina 13.5% Smooth, full bodied, plum & oak	€10	€39
Bouchard Aine & Fils 2020, French Pinot Noir 12.5% Clean, fresh with cherry & vanilla	€11	€44
Chianti Classico 2018, Sangiovese 13.5% Medium bodied, honey, balsamic	€11	€44
Coriole "The Dancing Fig" 2020, Shiraz, South Australia 14% Medium bodied, slightly spicy	€14	€55

ROSÉ WINE

Rosé Columbette 2020, Grenache Southern France 11.5% Medium bodied, strawberry, citrus	€8	€32
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