



Traditional Sunday Lunch Menu

Sample Menu 2026

Starters

Traditional Leek & Potato Soup

Sweet Melons, boulabán farm seasonal sorbet with sherry & cinnamon syrup

Grilled Clonakilty Black Pudding, sausage potato cake, smoked bacon & apple sauce

Fresh Panko crumbed Fish Croquettes & Haddock Goujons, Salad, tartare sauce

Toons bridge Buffalo Mozzarella tomato, basil, smoked bacon, balsamic & orange

Roast Big Mushrooms, garlic butter, garlic bread for dipping

Main Courses

Aga – Roast Leg of Muskerri Lamb, roasties, gravy, apple sauce

Pan-roast Wild Hake or Cod from Unionhall, lemon mash, prawn & herb butter

Supreme of Chicken, tagliatelle, creamy white wine, mushroom & smoked bacon sauce

Aga– Roast Loin of Pork, apricot & cinnamon stuffing, cider gravy, apple sauce

Rolf's House Made 8oz. Wagyu Beef Burger, rye bun, Hegarty's cheddar cheese, smoked bacon, House fries, pepper & whiskey sauce

Twomey's Muskerri 8oz Grilled Sirloin Steak, mash, rosti, pepper & whiskey sauce

Fragrant Vegetable Curry with organic beans, basmati rice with coconut, coriander, lime & red onion

Desserts

Aga-Baked traditional Warm Apple Crumble, vanilla ice cream, cream

Gougane Mess in a tall glass: mini meringues, vanilla ice-cream, raspberry coulis, cream

Warm Wheat Free Warm Chocolate Brownies, vanilla ice-cream, chocolate fudge sauce

House Made 'French Style' Chocolate Tart, boulabán Farm Raspberry Sorbet

Classical creme brulee, lemon shortbread cookies

€50

