

DINNER MENU

Available in the Sundial Restaurant

5pm - 9:30pm
Monday to Saturday

STARTERS

Homemade Soup of the Day - €9.00

Guinness brown bread (Contains: 1 wheat, 7, 9)

Beetroot Salmon Gravadlax - €10.00

With creamed cucumber and fennel (Contains: 4, 7)

Ham Hock and Smoked Applewood Cheese Croquette - €9.50

Tomato marmalade (Contains: 1 wheat, 3, 7)



Falafel Homemade Flat Bread - €9.00

Topped with tomato hummus (Contains: 1 wheat)

Seared Queen Scallops - €14.00

With parsnip puree & hazelnut gremolata (Contains: 7, 8, 14)

MAINS

Slow Cooked Irish Short Rib - €29.50

Spring onion mash, seasonal vegetable, Yorkshire pudding, roasted gravy (Contains 1 wheat, 3, 7, 9, 12)

Honey Roast Half Duck - €28.50

Fondant potato, seasonal vegetable, Griottines cherries (Contains: 7, 9)

Medallion of Pork Tenderloin & Black Pudding Bon Bons - €23.50

Roasted garlic mash, cider poached apple, cranberry compote & calvados sauce, seasonal vegetable (Contains: 1 wheat 3, 7, 9, 12)

Paupiette of Fresh Plaice Fillet - €28.00

Steamed in parchment with white wine and butter, served with Béarnaise sauce, seasonal vegetable, creamed potatoes (Contains: 3, 4, 7, 9, 12)

Grilled Irish Sirloin Steak - €39.00

Roasted flat top mushroom, tomatoes, onion rings, Brandy pepper sauce or garlic butter (Contains: 1 wheat, 3, 7, 9, 12)

Corn Fed Supreme of Chicken - €26.00

Wild mushroom ragu and creamy polenta (Contains: 7, 9)



Pumpkin & Sage Ravioli - €26.00

With cashew cream, squash puree, garlic croutons (Contains: 1 wheat, 8, 9)

DESSERTS

Buttermilk Panna Cotta - €11.00

Pineapple salsa (Contains: 7)

Warm Chocolate Brownie (Gluten Free) - €11.00

Vanilla ice cream and chocolate fudge sauce (Contains: 3, 7)

Burnt Basque Vanilla Cheesecake - €11.00

Topped with blueberry compote (Contains: 3, 7)

White Chocolate and Raspberry Eton Mess - €11.00

(Contains: 3, 7)

Homemade Sticky Toffee Pudding - €11.00

With Chantilly cream (Contains 1 wheat, 3, 7)

All prices are in Euro and include 13.5% VAT.

If you suffer from a food allergy, please let your server know. While every effort is made to accommodate guest's allergies, please be aware that all 14 allergens are in use in our kitchen.

All of our Beef is 100% Irish and sourced from local suppliers.

Allergen key:

Cereals / 1 Wheat / 1a Oats / 1b Barley /
2 Crustaceans / 3 Eggs / 4 Fish /
5 Peanuts / 6 Soybean / 7 Dairy / 8 Nuts /
9 Celery / 10 Mustard / 11 Sesame Seeds /
12 Sulphur Dioxide / 13 Lupin / 14 Molluscs