

Sunday LUNCH AT THE MARINE

STARTERS

HOMEMADE CREAM SOUP OF THE DAY – served with our bakery bread (G, MK, SP, CY)

MARINE SIGNATURE BRIE – golden crumbed, red onion confit, mixed leaves, orange segments, walnuts and sweet chilli (MK, SP, MD, N)

CHICKEN WINGS – Franks buffalo sauce or bbq, crème fraîche and celery (MK, MD, CY)

MARINE HOUSE SALAD – Leagh Farm leaves, pickled beetroot, orange, pomegranate, candied walnuts, pickled radish and feta cheese with a citrus dressing (MD, SP, CY, MK, N)

CHICKEN AND MUSHROOM VOL AU VENT

– chicken, mushrooms and a creamy sauce served in a puff pastry case (G, MK, SP)

MAIN COURSE

SUPREME OF CHICKEN – oven roasted chicken served with tender stem broccoli, black pudding crumb, creamy mash potatoes drizzled with a creamy mushroom sauce (MK, SP, G)

FISH & CHIPS – locally sourced fresh hake in a beer batter with pea puree, tartare sauce and chunky chips (F, MK, E)

BEEF BURGER – two 3oz patties, cheddar cheese, shredded lettuce, beef tomato and pink sauce served with chunky chips and pepper sauce (G, MK, E)

ROAST OF THE DAY – please ask your server for your choice for today, served with mashed potato and seasonal veggies (MK, SP)

FISH OF THE DAY – please ask your server for your choice for today, served with mashed potato and seasonal veggies (MK, SP, F)

PENNE PASTA – chicken, mushrooms and a creamy sauce served with garlic bread (G, E, MK)

DESSERTS

ICE CREAM SUNDAE – selection of ice-cream, brownie and honeycomb pieces with chocolate fudge sauce (MK, G)

ETON MESS – crushed meringue, whipped cream, mixed berries and vanilla ice-cream (MK, E)

RICH CHOCOLATE BROWNIE – served warm with fresh cream, vanilla ice-cream and chocolate sauce (E, MK)

TART OF THE DAY – served with vanilla ice-cream and cream (MK, E, G)

TWO COURSES €27 / THREE COURSES €35

ALLERGEN INFORMATION

Gluten = G, Crustaceans = C, Eggs = E, Fish = F, Molluscs = M, Soybeans = S, Peanuts = P, Nuts = N, Milk = MK, Celery = CY, Mustard = MD, Sesame Seeds = SS, Sulphites = SP, Lupin = L

ALL OF THESE ALLERGENS ARE USED IN OUR KITCHEN

