



## LUNCH MENU

€6.00	CREAM OF MUSHROOM & ROSEMARY SOUP (7)
€8.50	O'GRADY'S SEAFOOD CHOWDER (4,7,9)
€13.50	PRAWN SALAD - Baby Gem, Tomatoes, Cucumber, Marie Rose Sauce (2,3,7)
€12.00	GOATS CHEESE SALAD - Poached Pear, Beetroot, Candied Walnuts, Honey & Mustard (3,7,8,10)
€12.50	SMOKED CHICKEN RISOTTO - Wild Mushrooms, Garden Peas, Parmesan, Truffle Oil (7)
€13.50	STEAMED FRESH KILLARY MUSSELS - White Wine & Garlic Cream Sauce (7,12,14)
€17.00/€34.00	HALF DOZEN/DOZEN OYSTERS - Shallot, Cucumber & Apple Vinaigrette (14)
€19.00	ROASTED BREAST OF CHICKEN - Onion & Tarragon Stuffing, Fondant Potato, Chicken Jus (1,7)
€22.00	BRAISED CHORT RIB OF BEEF - Creamy Mash, Root Vegetables, Roasting Jus (7,9)
€20.00	ROAST LOIN OF PORK - Carrot Pure, Champ Mash, Apple Sauce, Black Pudding, Red Wine Jus (7,9)
€23.00	BAKED FILLET OF SEA TROUT - Parsley Mash, Broccolini, Dill Veloute (4,7)
€23.00	PAN ROASTED FILLET OF HAKE - Risotto Of Red Peppers, Peas & Scallions, Basil Pesto (4,9)
€23.00	PAN FRIED FILLET OF SEA BASS - Sauté Potato, Chorizo & Spinach, Sauce Béarnaise (3,4,7)
€17.00	VEGETARIAN CURRY - Lentil, Sweet Potato & Chickpeas, Cucumber Raita (7)
€8.50	VANILLA NUT ICE CREAM CLUSTER - Chocolate & Caramel Sauce
€8.50	CHOCOLATE DELICE - Chocolate Soil, Raspberry Sorbet (3,7)
€8.50	O'GRADY'S CRUMBLE - Apple & Rhubarb Compote, Hazelnuts, Sauce Anglaise, Vanilla Ice Cream (1,3,7,8)
€8.50	CLASSIC CRÈME BRULEE (3,7)

**ALLERGENS:** (1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Molluscs

DISCRETIONARY 10% SERVICE CHARGE MAY APPLY