

Sunday LUNCH MENU

Available 12-4pm

APPETIZER

Soup of the Day 6.95

Served with Homemade Brown Bread (1, 4, 5, 11)

BBQ Chicken Wings 9.95 / 14.95

Sticky BBQ Bourbon Glaze, Blue Cheese Dip (1, 8, 15)

Classic Prawn Cocktail 12.95

Crisp Baby Gem Leaves, Dublin Bay Prawns,
 Brandy & Tomato Dressing (7, 14, 6, 5, 1, 4)

Breaded Portobello Mushroom 9.25

Crisp Baby Gem Leaves, Roast Garlic Aioli (1, 4, 5) (V)

SALAD

Chicken Caesar Salad 11.95 / 16.50

Buttermilk Spiced Chicken, Sourdough Croutons,
 Hearts of Romaine, Shaved Parmesan Caesar
 Dressing (1, 4, 5, 6, 8)

(Can be made Gluten Free, ask your server)

Warm Shredded Duck Leg Salad 15.50 / 19.50

Marinated in Soya, Ginger, Garlic, Coriander,
 Baby Leaves, Orange Segments,
 Toasted Sesame Seed & Honey Dressing (1, 8, 9, 11)

ALLERGENS KEY

(1) Contains Gluten (2) Nuts (3) Peanuts (4) Milk (5) Eggs
 (6) Fish (7) Shellfish/Crustaceans (8) Soybeans (9) Molluscs
 (10) Mustard (11) Sesame Seeds (12) Sulphur Dioxide
 (13) Lupin (14) Celery (15) Varies (please ask your server)
 (GF) Gluten Free (VE) Vegan (V) Vegetarian

MAIN COURSE

Herb Roasted Chicken 17.50

Sage & Onion Stuffing, Thyme Gravy,
 served with Creamed Potato & Vegetables (1, 2, 4, 8)
 (Can be made Gluten Free, ask your server)

Landmark Chicken Curry 17.50

Spiced Chicken Curry, Tempered Basmati Rice,
 Garlic & Coriander Naan Bread, Poppadom (1, 8, 11, 14)

Grilled Fillet of Kilmore Quay Salmon 17.95

Fennel & Dill Veloute, served with Creamed Potato
 & Vegetables (1, 4, 6, 14)
 (Can be made Gluten Free, ask your server)

Roast Turkey & Ham 17.50

Sage & Onion Stuffing, Roast Gravy, served with
 Creamed Potato & Vegetables (1, 4, 8, 12, 14)

Treacle Braised Short Rib of Irish Beef 17.95

Creamed Champ Potato, Roasted Vegetables,
 Port Jus (7, 9, 12)

Homemade Landmark Burger 17.50

Dubliner Cheddar Cheese, Crispy Bacon, Brioche Bap,
 Chipotle Mayo
 (1, 2, 4, 5, 8, 11, 12)

Sweet Potato & Red Pepper Thai Red Curry 16.50

Steamed Basmati Rice, Basil, Courgette (14)(GF)(VG)
 Add Chicken + €2.00

DESSERT

Strawberry & Rhubarb Crumble 7.95

Vanilla Ice Cream & Anglaise Sauce (1, 4, 6, 8)

Irish Cream Liqueur, Brownie Cheesecake 7.95

Fresh Cream, Chocolate Ice Cream (1, 2, 4, 8)

White Chocolate & Raspberry Roulade 7.95

Strawberry Ice Cream (5, 6, 8)

Warm Chocolate Fondant 7.95

Vanilla Ice Cream, Chocolate Sauce (1, 4, 5, 8)

Knickerbocker Glory 8.95

Marshmallow, Vanilla/Strawberry Ice Cream,
 Biscuit Wafer, Fresh Strawberries, Chocolate Sauce,
 Whipped Cream (4, 5, 1)

WINES & COCKTAILS

WHITE WINES

Terre Forti Pinot Grigio, Italy 7.95 / 31

Well Balanced, Dry & Fruity

Rabbit Island Sauvignon Blanc, New Zealand 8.95 / 35

Fresh, Vibrant with Varietal Characters and Mineral Acidity

Badet Cuvée Prestige White, France 7.95 / 31

Well Balanced with Citrus, Passion Fruit and Flower Aromas

Morgan Bay Chardonnay, California 36

Full Bodied Un-Oaked Chardonnay, Beautiful Flavour with Vibrant Long Finish

Piedra Del Mar Albarino, Spain 44

A Pleasant Acidity that Carries a Fresh Liveliness

RED WINES

Saint Marc Merlot, France 7.95 / 31

Silky Tannins and Intense Aromas of Red Fruits and Spices

Saint Marc Cabernet Sauvignon, France 7.95 / 31

Silky in the Mouth and Delivers Fresh and Spicy Aromas

Santa Ana Malbec, Argentina 8.95 / 35

Intense Aromas of Plums and Cherries with a Soft Nice Finish

Marques De Plata Tempranillo, Spain 34

Fruity & Intense, with a Touch of Cacao and Chocolate

Old Coach Road Pinot Noir, New Zealand 38

A Wonderful Example of New Zealand Red Wine, Light and Spicy on the Palate with a Lingering Sweet Finish

Muriel Rioja Reserve, Spain 43

Finely Balanced Wine with a Polished and Elegant Body, Long and Pleasant Aftertaste

COCKTAILS

Strawberry Daiquiri 11.50

Bacardi Gold, Strawberry Liqueur, Lemon Juice, Strawberry Puree, Strawberry Syrup

Classic Mojito 11

Bacardi, Fresh Mint, Lime Juice, Sugar Syrup, Soda Water.

Passion Fruit Martini 11.50

Absolut Vanilla Vodka, Passion Fruit Liqueur, Prosecco

Espress Yourself 11.50

Absolut Vanilla Vodka, Fresh Espresso, Kahlua Coffee Liqueur, Sugar Syrup

House Margarita 12

Espolon Tequila, Lemon Juice, Orange Liqueur, Agave Syrup, Glass served with Salted Rim

Bramble 11.50

Beefeater Gin, Creme de Cassis, Berry Puree, Lemon Juice

Buffalo Sour 12

Buffalo Trace Bourbon, Lemon Juice, Sugar Syrup, Egg White

Aperol Spritz 11

Aperol, Prosecco & Soda Water