



# THE DOYEN

## FATHER'S DAY

Food served 12noon - 8pm

### STARTERS

Soup of the Day (V)

Stout wheaten bread, whipped sea salt butter

Goats Cheese and Crispy Chickpea Salad (V)

Compressed apple, salt baked beetroot, wild rocket, pickled carrots, aged balsamic dressing

Crispy Buffalo Chicken Wings

Cool celery, spring onions, roast garlic mayo dip

Korean Spiced Pulled Pork Spring Roll

Crispy noodles, pickled red cabbage slaw, shaved radish, watercress

Classic Prawn Cocktail

Stout wheaten bread, cherry tomatoes, Marie Rose sauce

### DELICIOUS SUNDAY ROASTS

Roast Irish Beef

Yorkshire pudding, rosemary gravy

Roast Honey and Mustard Irish Ham

Roast gravy

Roast Leg of Lamb

Rosemary gravy

Pan Roasted Cod

White wine & dill velouté

*Served with roast potatoes, buttered mash, honey glazed root vegetables, cauliflower & broccoli mornay*

### MAINS

Wild Mushroom and Chestnut Risotto (VE)

Wholegrain mustard oat fraiche, baby spinach, spring onions, green beans, grilled ciabatta

Tagliatelle Pasta Arrabbiata (V)

Roast red peppers, garden peas, baby spinach, pickled carrots, sun dried tomatoes, roast garlic ciabatta

Classic IPA Beer Battered Fish and Chips

Tartar sauce, salt & vinegar mushy peas, burnt lemon

Salt and Chilli Crispy Chicken Burger

Iceberg lettuce, napa slaw, salt & chilli fries, curry ketchup dip

Chargrilled 6oz Irish Beef Burger

Cheddar cheese, iceberg lettuce, beef tomato, dill pickle, roast red pepper & tomato relish, chunky chips, burger sauce

### SIDES

Chunky Chips £4.75

French Fries £4.75

Salt & Chilli Fries £4.75

Buttered Mash £4.75

Seasonal Vegetables £4.75

Rocket, Sun Dried Tomato & Parmesan Salad £4.75

Roast Potatoes £4.75

### DESSERTS

70% Chocolate and Orange Mousse

Raspberry jelly, honeycomb pieces, shortbread

Wild Berry and Apple Crumble

Vanilla ice cream, warm custard

Sticky Toffee Pudding

Rich toffee sauce, honeycomb ice cream, fresh blueberries

Fresh Berry and White Chocolate Eton Mess

Vanilla Chantilly cream

Selection Of Ice Cream and Sorbet

Fresh berries, honeycomb pieces, wild berry coulis

2 COURSES £27.50 | 3 COURSES £32.50

(V) - Vegetarian (VE) - Vegan. For Vegan and Gluten Free options, please ask a member of staff to advise.

Food Allergies and Intolerances: When placing your order, please speak to our staff about the ingredients used in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.