THE SUNDIAL

Dinner Menu

Starters

Homemade Soup of the Day *	
Served with Freshly Baked Health Loaf Bread	**€6.50**
	(2,11a)
Cumin & Garlic Spiced Chicken Wings	
Honey Buffalo Sesame with Blue cheese Dip	**€9.50**
Korean BBQ with Soy Ginger Glaze	**(1,2,11a)**
Cumin & Chili Spiced Fish Taco's	
Pico De Gallo, Fresh Mango, Pickled Red Cabbage, Sriracha Mayo, Coriander,	**€14.00**
Lime & Toasted Sesame Seeds	**(1,2,5,8,9,11a,13)**
Wok Fried Baby Squid *	
Chili, Garlic Butter & Crusty Sourdough Bread	**€10.00**
	(2,5,9,11a)
Ham Hock Croquette	
Piccalilli, Red Currant Gel, Crispy Fried Leeks	**€10.00**
	(1,2,9,11a,13)
Mesquite Pulled Pork Crostini	
Kidney Bean, Corn, Tomato, Jalapeño Salsa & Feta Cheese	**€10.00**
	(1,2,11a)
Sweet Soy Cumin Pulled Beef Bowl *	
Curly Kale, Pickled Ginger Carrots, Pickled Red Cabbage, Spice Roasted Chickpea,	**€10.50**
Pomegranate Seeds, Turmeric Spiced Basmati Rice with Sweet Soy Dressing	**(8,9,11a)**
Burrata & Crispy Parma Ham Salad	
Mescalin Leaves, Heirloom Tomato, Red Onion, Savory Granola,	**€10.50**
Rosemary Bread Sticks & Balsamic Glaze	**(1,9,11a)**

Mains

8oz Ribeye *	**€33.00**
10oz Sirloin *	**€36.00**
Vine Tomato, Garlic Herb Crusted Portobello Mushroom, Confit Shallot	**(2,9,11a,13)**
& Brandy Pink Peppercorn Cream with Hand Cut Chips	
Cape Malay Chicken Curry/Tofu Curry	**€19.00/€17.00**
Raisin, Spring Onion, Turmeric, Basmati Rice, Mango Chutney	**(9,11a,12)**
with Pickled Spiced Veg	
8oz Dagwood Beef Burger *	**€19.50**
Applewood Smoked Cheddar, Lettuce, Beef Tomato, Dill Pickle, Pastrami	**(1,2,9,11a)**
1000 Island Dressing & Brioche Bun	
Oven Roasted Chicken Supreme	**€20.00**
Pork Sausage & Rosemary Farce, Honey Roasted Sweet Potato, Confit Shallot,	**(2,9,11a)**
Burgundy Field Mushroom Jus	
Traditional Fish & Chips	**€19.50**
Golden Fried Haddock, Pea Puree, Red Pepper Remoulade & Hand Cut Chips	**(2,11a,11b)**
Dill Baked Salmon Fillet	**€24.00**
Sautéed Chickory, New Season Potatoes, Chorizo, Red Onion, Red Pepper	**(2,5,9,11a)**
Beurre Blanc	
Philly Cheese Steak	**€19.50**
Prime Beef Strips, Green Peppers, Onion, Mozzarella Cheese served on a	**(2,9,11a)**
Soft Sub Roll with Hand Cut Chips	
Sweet Soy Cumin Pulled Beef Bowl *	**€17.00**
Curly Kale, Pickled Ginger Carrots, Pickled Red Cabbage, Spice Roasted Chickpea,	**(8,9,11a)**
Pomegranate Seeds, Turmeric Spiced Basmati Rice with Sweet Soy Dressing	

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Artichoke & Sweet Pea Rigatoni **Toasted Cashew Nuts & Feta Cheese with Basil Pesto**	**€17.00** **(1,2,9,10,11a)**

Sides

	€4.50
Hand Cut Chips	**(2,9)**
Skinny Chips	**(2,9)**
Creamy Champ Potato	**(2)**
Selection of Seasonal Vegetables	**(2)**

Desserts

Iced Fruit & Nut Nuga * **Fruit Coulis & Home Made Granola**	**€9.00** **(1,2,9,10b,10c,11a)**
Oreo Cheesecake **Dark Chocolate Soil & Chocolate Sauce**	**€9.00** **(2,8,11a)**
Apple & Apricot Crumble **Granola Crumb & Vanilla Ice Cream**	**€9.00** **(2,10b,10c,11a)**
Orange Creme Brûlée * **Fresh Fruit & Orange Short Bread Biscuit**	**€9.00** **(1,2,11a)**
Warm Dark Chocolate Brownie **Dark Chocolate Sauce & Vanilla Ice Cream**	**€9.00** **(1,2,11a)**
Selection of Ice Cream * **Selection of Vanilla, Strawberry & Chocolate Ice Cream** **With Chocolate Coated Wafer Basket**	**€8.00** **(1,2,11a)**
Irish Cheeseboard **Selection of Irish Cheeses, Sheridan Crackers & Homemade Chutney**	**€12.50** **(1,2,9,11a)**

Freshly Brewed Tea & Coffee

Allergens List

1.Eggs, 2.Dairy, 3.Shellfish, 4.Mollusks, 5.Fish, 6.Peanuts, 7.Sesame, 8.Soya, 9.Sulphur Dioxide 10. Nuts, 10a. Pistachio, 10b.Almond, 10c.Hazelnut, 11a.Wheat, 11b.Barley, 12.Celery, 13.Mustard, 14.Lupin.

***Gluten Free Options Available - Please Ask Your Server**