

THE SUNDIAL



BAR & BISTRO

Lunch Menu

12-5pm Monday to Saturday

SOUP OF THE DAY

With Homemade Brown Seeded Bread

€5.50
(2.11a.12) *

CHICKEN WINGS, SPICY BUFFALO OR BBQ

Blue Cheese Dip

€9.00
(1.2.11a)

CAPRESE SALAD

Heirloom Tomato, Mozzarella Cheese, Aged Balsamic

€9.50
(2.9.11a)

OPEN SMOKED SALMON SANDWICH

With Homemade Brown Bread, Cream Cheese, Capers, Mixed Leaves

€9.50
(1.2.5.11a)

TOASTED CLUB SANDWICH

With Bacon, Chicken, Melted Irish Cheddar, Tomato & Onion

€9.50
(2.11a)

THE CLASSIC BLT

With Grilled Bacon, Lettuce, Sliced Tomato & Mayonnaise

Served in a Triple Layered Toasted Bread

€8.50
(1.2.11a)

DRY AGED MINUTE STEAK PHILLY SANDWICH

Sourdough Bread, Mustard Grain Mayo Topped with Fried Onions, Mushrooms and Smoked Cheese

€16.00
(1.2.11a.13)

DOUBLE DECKER SANDWICH

Choice of three fillings: Chicken, Ham, Bacon, Onion, Lettuce, Cheese, Tomato

€8.50
(1.2.11a.13)

TEMPURA BATTERED HADDOCK

With Tartar Sauce, Pea Puree, Chunky Chips

€17.50
(8.9.11a.12.13)

8OZ IRISH HEREFORD BEEF BURGER

With Oak Smoked Cheddar Cheese, Onion Rings, Streaky Bacon,

Iceberg Lettuce, Gherkin & Chunky Chips

€18.00
(2.8.9.11a.12.13) *

CHARGRILLED CAJUN CHICKEN BURGER

With Smoked Applewood Cheese, Crispy Bacon,

Tomato served on a Brioche Bu

€16.50
(2.4.7.9.10)

SPICED TOMATO & COCONUT CURRY

Roast Butternut Squash, Cauliflower and Chickpeas in blend of Spices

Served with Braised Rice, Fruit Chutney, and Naan Bread

€18.00
(7.9.11a)

Desserts

CHOCOLATE BROWNIE

With Glenowen Vanilla Ice Cream

€7.50
(1.2.11a)

TRADITIONAL HOMEMADE APPLE PIE

With Glenowen Vanilla Ice Cream, Crème Anglaise

€7.50
(1.2.11a)

WINTER BERRY PANNACOTTA

With Glenowen Vanilla Ice Cream

€7.50
(1.2.11a)

WARM BREAD AND BUTTER PUDDING

With Custard Sauce

€7.50
(1.2.11a)

SELECTION OF GLENOWN ICE CREAM

€6.00
(1.2.)

HOMEMADE SCONES

Each Served with Fresh Cream and Strawberry Preserve

Choice Of: Fruit or Plain Scone

€4.00
(2.11a)

All Our Meats are 100% Irish

Allergen List: 1. Eggs, 2. Dairy, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 10a Pistacchio, 10b Almonds, 10c Hazelnuts, 11a Wheat, 11b Barley, 12 Celery, 13 Mustard, 14 Lupin

*= Gluten Free Option