



BLACK SHEEP

SUNDAY LUNCH

3 COURSES €45pp

FOR THE TABLE

A Selection of House Breads on Arrival

(1w, 1o, 2, 3, 7, 12)

TO START

Smoked Bacon & Potato Soup

Gnocchi & pea shoots
(1w, 3, 7)

Pressed Ham Hock Terrine

Piccalilli, celeriac remoulade
(3, 7, 9, 10, 12)

Smoked Cornamona Potted Salmon

Sea salt focaccia
(1w, 2, 3, 4, 7, 9)

Smoked Chicken & Leek Mille-Feuille

Baked potato espuma & baby herbs
(1w, 3, 7, 12)

Roast Beetroot & St Tola Goats Cheese Tartlet

Smoked almond crumble
(1w, 3, 7, 8a, 10)

MAIN DISHES

Roast Irish Hereford Prime Ribeye

Beef fat Yorkshire pudding, glazed celeriac, beef jus
(1w, 3, 7, 9)

Achill Island Lamb Shoulder & Rump

Summer greens
(1w, 3, 7, 9)

Glazed Tomahawk of Andarl Farm Pork

Cumin roasted carrots, pork jus
(6, 7, 9, 10, 11)

Pan Roasted Cod Loin

Leek fondue, clew bay mussels and clams
(4, 7, 12, 14)

Vegan Pea Ravioli

Charred broccoli and butternut squash, kale and spinach velouté
(1w, 8A, 11)

All Main Dishes are served with a Selection of Seasonal Vegetables & Potatoes

DESSERTS

Dessert Assiette

*Apple crumble, lemon tart,
berry cheesecake*
(1w, 3, 7, 11)

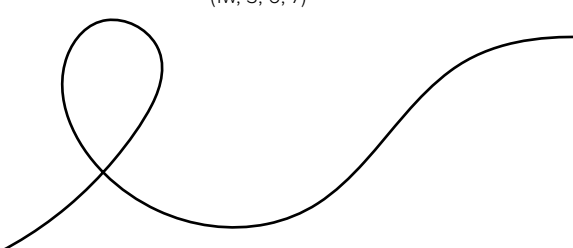
Warm Sticky Toffee Pudding

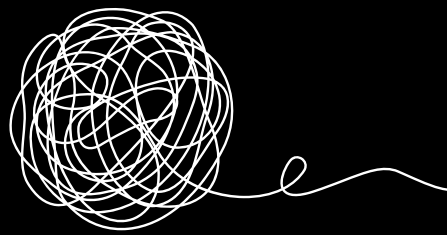
*Seaweed salted caramel sauce &
tonka bean ice cream*
(1w, 3, 7)

Callebaut Chocolate Mousse

*Candied orange, white chocolate
blondie*
(1w, 3, 6, 7)

Gluten (1), Wheat (1w), Oats (1o), Barley (1b), Rye (1r), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soybeans (6), Dairy (7), Nuts (8), Almond (8a), Cashew (8c), Hazelnut (8h), Pinenuts (8p), Pistachio (8pst), Walnuts (8w), Celery (9), Mustard (10), Sesame seeds (11), Sulphur (12), Lupins (13), Molluscs (14)





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