



## HIBERNIAN BAR

### SAMPLE SUNDAY LUNCH MENU

#### STARTERS

<b>Roast Butternut Squash &amp; Thyme Soup</b>	€5.50
served with cream, pumpkin seeds and brown bread	
<b>Hibernian Seafood Chowder</b>	€6.95
herb oil & homemade brown bread	
<b>Hibernian Chicken Liver Pate</b>	€7.95
served with mixed fresh leaves, toasted ciabatta bread	
<b>Goats' Cheese Panna Cotta</b>	€7.95
with beetroot ketchup, candied beetroot & walnuts	
<b>Original Buffalo Chicken Wings</b>	€7.95
marinated chicken wings, blue cheese sauce	
<b>Potted Prawn and Crab Meat Cocktail</b>	€8.95
lime gel, toasted sourdough	

#### MAIN COURSES

<b>Roast Rib of Beef, Yorkshire Pudding</b>	€14.95
creamed potatoes, vegetables of the day & red wine jus	
<b>Slow Roast Lamb Shank</b>	€14.95
creamy potatoes, roasted root vegetables, mint sauce	
<b>Honey Glazed Bacon &amp; Sage Sauce Pie</b>	€11.95
topped with stuffing, home cut chips & coleslaw	
<b>Breaded Chicken topped with Sundried Tomato &amp; Parmesan cheese</b>	€12.95
champ potatoes & roast vegetables	
<b>Open Ciabatta filled with BBQ Pulled Pork</b>	€10.95
served with house salad, home cut chips	
<b>Herb Crusted Salmon</b>	€12.95
creamy mash, vegetables of the day & leek & truffle sauce	
<b>Pumpkin Ravioli</b>	€11.95
chargrilled vegetables and pumpkin sauce	

## DESSERTS

<b>Dark Chocolate and Caramel Mousse</b> Chantilly cream	<b>€6.95</b>
<b>New York Style Cheesecake</b> With cream & lime jelly	<b>€6.95</b>
<b>Apple &amp; Cinnamon Tart</b> custard and vanilla ice cream	<b>€6.95</b>
<b>Selection of Ice Creams</b>	<b>€6.00</b>
<b>Sticky Toffee Pudding</b> Toffee sauce, rum & raisin ice cream	<b>€6.95</b>

## REFRESHMENTS

<b>Coffee</b>	€2.40	<b>Tea</b>	€2.40
<b>Espresso</b>	€2.40	<b>Americano</b>	€2.50
<b>Double Espresso</b>	€3.25	<b>Camomile</b>	€3.25
<b>Cappuccino</b>	€3.25	<b>Peppermint</b>	€3.25
<b>Large Cappuccino</b>	€3.95	<b>Earl Grey</b>	€3.25
<b>Cafe Latte</b>	€3.25	<b>Green Tea</b>	€3.25
<b>Cafe Mocha</b>	€3.50	<b>Hot Chocolate</b>	€3.75
<b>Irish Coffee</b>	€6.50	<b>Baileys Coffee</b>	€6.50
<b>French Coffee</b>	€6.50	<b>Calypso Coffee</b>	€6.50

<b>Red Wine</b> <i>House Recommendations</i> (by the glass)	
<b>Zagalia Montepulciano</b> (Italia D'Abruzzo)	<b>€6.50</b>
<b>Domaine Astruc Cabernet Sauvignon</b> (Chile)	<b>€6.00</b>
<b>Casa Rafael</b>	<b>€6.00</b>
<b>El Parral Malbec</b> (Argentina)	<b>€6.50</b>
<b>Montelciejo Rioja</b> (Spain)	<b>€6.00</b>
<b>Elvaro Merlot</b> (Chile)	<b>€6.00</b>

<b>White Wine</b> <i>House Recommendations</i> (by the glass)	
<b>Shottesbrooke Chardonnay</b> (S.E. Australia)	<b>€6.00</b>
<b>Kawin Sauvignon Blanc</b> (Chile)	<b>€6.00</b>
<b>Gabriela Pinot Grigio</b> (Italy)	<b>€6.00</b>
<b>Sileni Sauvignon Blanc</b> (New Zealand)	<b>€7.50</b>