



RESTAURANT WEEK

LUNCH MENU



1st Course Choice of:

DARBY O GILL'S SALAD

A mixed greens salad with tomato, cucumber, green and red bell peppers, sliced onion and served with our homemade brown bread

CAESAR SALAD

CUP OF NEW ENGLAND CLAM CHOWDER

FARMHOUSE COUNTRY VEGETABLE SOUP

2nd Course Choice of:

RUEBEN STROMBOLI

Corned beef, sauerkraut, Swiss, Irish Cheddar and Coleman's mustard rolled in puff pastry served with Russian dressing

GROUPER SANDWICH

BEEF AND HOMEMADE PICKLE SANDWICH

SEAFOOD MORNAY

Shrimp, cod and salmon poached in a white wine and cream sauce, finished with Dubliner Irish Cheddar and mashed potatoes

GUINNESS BRAISED BEEF SANDWICH

3rd Course:

LEMON POSSET WITH SPICED BERRIES AND EAST YORKSHIRE SUGAR CAKES

CHOCOLATE LAYERED CAKE WITH BAILEYS IRISH CREAM



RESTAURANT WEEK

DINNER MENU



1st Course Choice of:

FARMHOUSE COUNTRY VEGETABLE SOUP

BLOOD ORANGE AND SPINACH SALAD

SMOKED SALMON WITH WARM POTATO CAKES

2nd Course Choice of:

RIBEYE STEAK WITH TRUFFLE BUTTER

DUBLIN LAWYER

Lobster thermodore with a Jameson sauce

FILLET OF HALIBUT WITH POTATO CRUST AND CIDER CREAM SAUCE

LAMB SHANK

Braised for hours and served with mash and root vegetables

RATATOUILLE WITH MASCARPONE CHEESE AND BASIL PESTO

3rd Course Choice of:

LEMON POSSET WITH SPICED BERRIES AND EAST YORKSHIRE SUGAR CAKES

CHOCOLATE LAYERED CAKE WITH BAILEYS IRISH CREAM