

# M A R G O T

## M O T H E R ' S D A Y M E N U

2 Courses £28 | 3 Courses £32

### S T A R T E R S

Vegetable Broth, Guinness Wheaten Bread, Dromona Better (v)

Turkish Mezze, Chilli Hummus, Pickles, Labneh, Flat Bread (vg)

Irish Whiskey Hot Honey Chilli Chicken, Scallions, Toasted Sesame Seeds, Coleslaw

Salt & Pepper Squid, Napa Slaw, Mixed Salad

Parma Ham & Mozzarella Bruschetta, Grilled Focaccia, Balsamic Reduction

### M A I N S

Rosemary marinated Leg of Slaney Valley Lamb

Roast Irish Sirloin of Beef (served pink or well done)

Confit Garlic, Lemon & Thyme, Co. Limerick Chicken Supreme

*All served with Creamy Mash, Roasties, Roasted Veg, Yorkshire Pudding, Rich Red Wine Gravy*

Local Fish of the Day, Samphire, Herb crushed Baby Potatoes, Parsley & Lemon Cream Sauce

Roast Vegetable Lasagne, Pomodoro Sauce, Soy Milk Bechemel, Vegan Cheese, Mixed Salad, Confit Garlic

Focaccia (vg)

### D E S S E R T S

Sticky Toffee Pudding, Caramel Sauce, Draynes Farm Honeycomb Ice Cream

Chocolate Torte, Roasted Hazelnuts, Salted Caramel Ice Cream (vo)

Warm Jam Coconut Sponge, Vanilla Bean Custard, Milk Ice Cream

Brûlée Lemon Tart, Raspberry Sorbet

(V) Vegetarian (VO) Vegan Option (VG) Vegan

*Please advise your server of any allergies or dietary requirements. A discretionary 10% service charge will be added to parties of 6 or more. All tips or gratuities go directly to our front of house and kitchen employees.*

*The Pleasure is Ours*

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