

MARGOT

SUNDAY MENU

Two Courses 26.95*

Three Courses 33.95*

STARTERS

Soup Of The Day, Stout Wheaten Bread, Dromona Butter* (V)	6.95
Fera Bakery Artisan Breads, Olive Oil & Balsamic (V)	5.95
Classic Caesar Salad, Anchovies, Croutons, Boiled Cavanagh Egg, Caesar Dressing* (VO)	9.95
Parma Ham, Rocket & Mozzarella Bruschetta, Balsamic Reduction* (VO)	9.95
Crispy Kalamata & Green Olives, Red Pepper Aioli, Toasted Almonds* (N) (VG)	7.95
Simply Salt & Chilli Scampi, Pickled Fennel Salad, Lemon Mayo	12.95
Whipped Feta, Irish Whiskey Hot Honey, Hazelnuts, Toasted Focaccia (N) (V)	8.95

MAINS

Portavogie Prawn Penne Pasta, Tomato, Lemon & Tarragon* <i>(Veggie Option Available 15.95)</i>	19.95
8oz Irish Nature Centre Cut Sirloin, Salad, Skin On Rosemary Salted Hand Cut Chips, Pepper Sauce	31.95
Chargrilled McCarran's Pork Roulade, Carrot Purée, Buttered Cabbage, Herb Crushed Comber Potatoes, Rich Jus	21.95

SUNDAY ROASTS

Roast Irish Nature Striploin Of Beef* <i>(Pink or Well Done)</i>	22.95
Garlic & Herb Co Limerick Chicken Supreme*	21.95
Co. Armagh Pork Roulade*	21.95

All roasts are served with Creamy Mash, Roasties, Seasonal Veg, Yorkshire Pudding & Rich Jus

SIDES

Skin On Rosemary Salted Hand Cut Chips	5.95
Garlic & Parmesan Crispy Comber Baby Potatoes	5.95
McCormack Farm Rocket, Tomato, Red Onion Salad	4.95

DESSERTS

Chocolate Torte, Toasted Hazelnuts, Achill Sea Salt & Caramel Ice Cream* (N) (VGO)	5.95
Buttermilk Panna Cotta, Passion Fruit Purée, Mango Sorbet*	5.95
Sticky Toffee Pudding, Toffee Sauce, Draynes Farm Honeycomb Ice Cream*	5.95
Durrus Cheese, Ballymaloe Relish, Sheridans Brown Bread Crackers	8.95

(V) Vegetarian (N) Nuts (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option

Please advise your server of any allergies or dietary requirements. While most our dishes can be without the following, gluten, lactose, nuts, celery, crustaceans, eggs, fish, lupin, molluscs, mustard, sesame seeds, soya and sulphur dioxide; please be aware that our kitchen handles ingredients that contain these allergens. 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. While our kitchen strives to ensure the safety and provenance of our shellfish, patrons should note that there is always a risk attached to the consumption of raw shellfish (especially during the spring and winter months). Our shellfish beds are constantly monitored and all shellfish pass through a rigorous purification process. By ordering any of these products, all customers must accept a small risk.

The Pleasure is Ours

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