

## SUNDAY LUNCH MENU

### STARTERS

<b>Thai Fishcake</b>	€9.90
Harissa Mayo, Soy & Ginger Glaze <i>(1, 4, 5, 7, 12, 13)</i>	
<b>Chicken &amp; Bacon Salad</b>	€10.00
Mixed Leaf Salad, Cherry Vine Tomatoes, Garlic Croutons, Soy & Ginger Glaze <i>(3, 4, 7, 13)</i>	
<b>Chefs Freshly Prepared Soup of the Day</b>	€6.50
Brown Soda Bread <i>(5, 7, 9)</i>	
<b>Golden Fried Soft Brie</b>	€9.90
Red Currant Jam <i>(5, 7, 13)</i>	
<b>Spiced Beef</b>	€10.00
Pickled Red Onion & Mushrooms, Garlic Aioli & Fresh Crest <i>(1, 3, 4, 13, 14)</i>	
<b>Confit Duck Leg</b>	€9.90
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus <i>(4, 13)</i>	

### MAIN COURSES

<b>8oz Steak Burger*</b>	€18.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€21.50
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce, Fried Potato Cubes <i>(5, 9, 14)</i>	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
<b>Beer Battered Fish &amp; Chips</b>	€ 21.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
<b>Springfort Signature Beef* (GF)</b>	€23.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
<b>Fish of the Day (GF)</b>	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
<b>Roast Stuffed Turkey &amp; Baked Ham</b>	€22.00
Thyme & Onion Stuffing, Roast Gravy <i>(4, 5, 7, 9, 13, 14)</i>	

### VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€21.00
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
<b>Vegan Madras Curry</b>	€19.50
Basmati Rice <i>(13)</i>	

## SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**

€4.00 per Portion

**Sweet Potato Chips / House Salad**

€4.50 per Portion

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

## HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.25
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Cherry, Brandy &amp; Chocolate Cheesecake</b>	€8.25
(5, 7a, 7c, 14)	
<b>Flourless Chocolate &amp; Walnut Brownie (GF)</b>	€8.25
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Praline &amp; Caramel Meringue Roulade (GF)</b>	€8.25
Toffee Sauce (1, 5, 6b, 6d, 14)	
<b>Lemon Meringue Pie</b>	€8.25
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	
<b>Traditional Christmas Pudding</b>	€8.25
Brandy Custard & Vanilla Ice Cream (1, 2, 5, 6a, 7a, 7b, 14)	

## BEVERAGES

<b>Tea</b>	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
<b>Coffee</b>	
<b>Americano</b>	€3.75
<b>Double Shot Americano Coffee</b>	€3.90
<b>Espresso</b>	€3.75
<b>Double Shot Espresso</b>	€3.90
<b>Latte</b>	€4.00
<b>Double Shot Latte</b>	€4.50
<b>Cappuccino</b>	€4.00
<b>Double Shot Cappuccino</b>	€4.50
<b>Decaf Coffee</b>	€3.30
<b>Irish Coffee</b>	€8.00
<b>French Coffee (Brandy)</b>	€8.00
<b>Calypso Coffee (Tia Maria)</b>	€8.00
<b>Swiss Coffee (Cointreau)</b>	€8.00
<b>Springfort Hot Chocolate</b>	€3.80