

SUNDAY LUNCH MENU

STARTERS

Thai Fishcake	€9.90
Harissa Mayo, Soy & Ginger Glaze <i>(1, 4, 5, 7, 12, 13)</i>	
Chicken & Bacon Salad	€10.00
Mixed Leaf Salad, Cherry Vine Tomatoes, Garlic Croutons, Balsamic Reduction Glaze <i>(3, 4, 7, 13)</i>	
Chefs Freshly Prepared Soup of the Day	€6.50
Brown Soda Bread <i>(5, 7, 9, 14)</i>	
Golden Fried Soft Brie	€9.90
Red Currant Jam <i>(1, 5, 7, 13)</i>	
Goat's Cheese Tartlet	€10.00
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear <i>(1, 4, 5, 6c, 7a, 13, 14)</i>	
Confit Duck Leg	€11.90
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus <i>(4, 9, 13, 14)</i>	

MAIN COURSES

8oz Steak Burger*	€18.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€21.50
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce, Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€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>	
Beer Battered Fish & Chips	€ 21.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€23.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€22.00
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.00
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€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

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

BEVERAGES

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