

Sunday Lunch

- THE BAY VIEW -

STARTERS

HOMEMADE SOUP OF THE DAY €5.00

AIDAN'S HEARTY SEAFOOD CHOWDER €7.00
Served with Homemade Brown Bread

CREAMY CHICKEN & MUSHROOM VOL AU VENT €8.00
Served with Tossed Side Salad

SMOKED SALMON PARCEL OF CHILLED SEAFOOD €9.50
Saffron Aioli, Avocado

WARM GOAT'S CHEESE BON-BON €8.00
Sundried Tomato, Olives, Walnuts, Rapeseed Oil

CHICKEN CAESAR SALAD €8.50
Classic Dressing, Herb Croutons, Parmesan Shavings

LOOP HEAD FISH CAKE €8.50
Tomato Remoulade & Baby Leaves

MAIN COURSES

ROAST SIRLOIN OF IRISH BEEF €13.50
Crispy Puff Pastry, Port Jus

BAKED ROULADE OF SALMON & COD €17.00
Poached Samphire, Clam & Chablis Cream

HOUSE STYLE CHICKEN CURRY €14.00
Boiled Basmati Rice, Crispy Poppadum

BRAISED LEG OF SLANEY VALLEY LAMB €14.50
Sage & Onion Stuffing, Thyme Jus

PAN FRIED TANDOORI CHICKEN TENDERS €13.50
Breaded Tenders, Garlic Mayo, Skinny Chips, House Salad

POACHED MUSHROOM & SPINACH RAVIOLI €14.00
Garlic & Roast Red Pepper Cream, Panko Crumb,

THE PIER CHILLED SEAFOOD PLATTER €24.50
Smoked Salmon, Oysters, White Crab Meat, Crab Claws
Pink Prawns, Poached Salmon, Smoked Mackerel

DESSERTS

CHEESECAKE OF THE DAY €6.00

SUMMER BERRY ROULADE €6.00
Mango & Passionfruit Sorbet

HICKIE'S WARM CHOCOLATE BROWNIE €6.00
Salted Caramel Sauce, Pistachio Ice-Cream, Tuile Wafer

WARM HOMEMADE APPLE & RHUBARB CRUMBLE €6.00
Ginger-Nut & Oatmeal Base, Crème Anglaise

All of our Food is Made Fresh for You to Enjoy,
So Please allow 15-20 Minutes cooking time