

NOBLE: SUNDAY

2 Courses	£36
3 Courses	£39

SNACKS

Smoked almonds	£4
Cerignola olives	£4
Noble breads	£5

STARTERS

Parmesan arancini, truffle + mascarpone
Hake Kiev, tartare sauce
Goats cheese + beetroot salad, orange, balsamic + mixed seeds
Chicken liver parfait, chutney + brioche
Burrata, truffle, honey, crispy shallot + sourdough

MAINS

Roast beef, Yorkshire pudding + gravy Extra gravy + £2.50
Roast chicken breast, stuffing, kale + jus gras
Suckling pig belly, apple puree + gravy

Fish of the day

(All served with beef dripping roasties + seasonal vegetables)

Steak:

18oz Dry aged Chateaubriand	+ £10pp
10oz Dry aged Ribeye	+ £10
8oz Dry aged Fillet	+ £10

(All served with dressed salad, chips + pepper sauce)

SIDES

Beef dripping roasties	£6
Honey roast carrots + parsnip	£6
BBQ sweetheart cabbage	£7

DESSERTS

Sticky toffee pudding, vanilla ice cream + butterscotch sauce
Crème caramel + brandy snap
Honeycomb Ice cream

Cheese, chutney + crackers 3 cheese + £8 supp

Young Buck - Cow, Co.Down, St. Tola Crottin - Goat, Co.Clare, Coolea - Cow, Co. Cork, Taleggio - Cow, Lombardy, Wicklow Bân Brie - Cow, Co.Wicklow, Claddagh - Cow, Co.Galway, Hegartys's - Cow, Co.Cork, Carlow sheep - Sheep, Co.Carlow.