

# SKETCH

## LUNCH MENU

Soup du Jour, Homemade Brown Bread (1w,3,7)	8
Wild Atlantic Way Chunky Seafood Chowder, Homemade Brown Bread (1w,4,7,9)	10
Crispy Ardsallagh Goats Cheese, Romesco, Leaves (1w,3,7)	9
Burrata, Orange, Hazelnut & Mint (7,8h)	10
Cork Monsieur Toastie: O'Connell's Ham, Béchamel, Gruyère (1w,7,10)	13
Halloumi & Roast Pepper Bap, Leaves, Fries (Gluten Free) (7,11)	14
Brunch Bowl, Poached Egg, Hummus, Broccoli, Quinoa, Roast Peppers, Onions, Sweet Potato, Salad, Herb Dressing (3)	15
French Toast, Seasonal Compote, Vanilla Mascarpone, Hazelnut Crumble (1w,3,7,8h)	16
Savoury French Toast, Creamy Mushrooms, Spinach, Gruyere (1w,3,7)	16
Roast of the Day, Seasonal Vegetables, Mash and Gravy (1w,7,12)	17
Hake Goujons and Chips (1w,4,7)	15
Dish of the Day (Ask Server)	

### Dessert

Warm Chocolate Brownie with Vanilla Ice Cream (GF) (3,7)	8
Passion Fruit Posset, Shortbread (1w3,7)	8
Rhubarb & Custard Millefeuille, Butterscotch, Chantilly (1W,3,7)	8
Raspberry Meringue, Roast Peach, Vanilla Cream (GF) (3,7)	8
Limoncello-Misu (1w,3,7)	8

#### Allergen Information

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements

1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK |  
 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO |  
 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC