


## SUNDAY LUNCH

### STARTER

**SOUP OF THE DAY.....€6.50**

Served with homemade brown bread or  
rosemary focaccia bread **c v** 

**THE COAST SEAFOOD.....€9.50**

#### CHOWDER

Hake, mussels, prawns, and natural smoked haddock in a light cream chowder of leek, fennel, white wine tarragon and parsley, served with homemade brown bread or rosemary focaccia bread.

**CHICKENTARTLET.....€10.00**

Slow cooked Irish chicken in a braised leek, vintage cheddar and tarragon cream sauce with a crispy parmesan and herb crumb, salsa verde, dressed rocket and watercress salad.

**CLASSIC PRAWN.....€11.00**

#### COCKTAIL

Large poached prawns, crispy gem lettuce, slow roast plum tomato dressing, celery, lemon, focaccia croutons, classic marie-rose sauce and served with homemade brown bread.

**LUSEAS SUMMER SALAD.. €10.50**

**Main Course .....€15.50**

Roast beetroot, apple, hazelnut, pickled celeriac, olive oil baked focaccia crisps, fresh lovage, crispy gem lettuce, pomegranate & citrus dressing. **c v**

**Add Chicken €4.00 - Add Prawn €4.50**

**Toonsbridge Mozzarella €3.50**

**BRUSCHETTA PROVENCAL..€8.50**

Warm homemade focaccia bread, oven dried San Marzano tomatoes, Toonsbridge buffalo mozzarella, fresh basil and drizzled with extra virgin olive oil. **v**

### MAIN COURSE

**GRILLED KILLARY .....€19.50**

#### SALMON

On a bed of sauté baby spinach, classic Beurre Blanc sauce and served with seasonal veg, creamed potatoes and fresh dill **c**


**ROASTED PORK BELLY ..... €19.50**

Slow roasted cider braised Irish pork belly, Kelly's of Newport black pudding croquette, charred spring onion, fondant potato, roast apple and raisin puree, cider and rosemary jus and served with seasonal vegetables

**ROAST CHICKEN.....€18.90**

Roast breast of Irish chicken, crispy skin, smoked bacon, roast button mushrooms, pearl onion, glazed vegetables and a rich red wine & roast chicken sauce and served with creamed potatoes **c**

**THAI GREEN CURRY..... €14.50**

Thai Green vegan curry roasted green chilli, basil, coriander and coconut cream sauce, with courgette, spring onion and roast peppers served with lemongrass scented basmati rice and naan bread. **c v** 

**Add Chicken €4.00 - Add Prawn €4.50**

**BEER BATTERED ..... €17.90**

**FISH & CHIPS**

Fresh Irish haddock, crispy Mescan Ale batter, garden pea puree, fries and homemade tartare sauce.

**CRISPY PANKO..... €19.50**

**PRAWN SCAMPI**

Tiger prawns in our signature panko crumb, homemade lemon mayonnaise, spiced red pepper salsa, lime wedge, fresh basil and served with a side of fries

**TAGLIATELLE ..... €14.50**

**A LA CARBONARA**

Tagliatelle pasta, smoked bacon, white wine, garlic and parmesan cream sauce, finished with fresh basil, cracked black pepper and served with our homemade focaccia bread.

**Add Chicken €4.00 - Add Prawn €4.50**

**Add Toonsbridge Mozzarella €3.50**

**COD 'MORNAY' ..... €20.90**

Baked fillet of fresh cod in a creamy white cheddar and mustard sauce, crispy parmesan breadcrumbs and served with mash potatoes and seasonal vegetables.

**FOOD ALLERGY NOTICE;**

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy, please inform your server and our chefs will be happy to accommodate your needs.

## BURGERS

**BEEF BURGER..... €16.90**


6oz prime Irish beef burger, served on a Kaiser bap with beef tomato, gem lettuce, house burger relish, pickles and a roast garlic mayonnaise, fries and house slaw. **c**

**Add to your Burger:**

**Cheddar or Blue Cheese .€1.00**

**Bacon .€ 2.00**

**BEYOND MEAT BURGER... €16.90**

The World's First Plant-Based Burger that Looks, Cooks and Satisfies Like Beef Without GMO's, Soy or Gluten. Served with Jalapeno Relish, Lettuce, Tomato, Vegan Mayonnaise and Served with a Seeded Vegan Bun, Tossed Salad and Fries. **c v** 

## SIDES

**CREAMED MASH..... €4.50**

**SEASONAL VEGETABLES... €4.50**

**SALAD..... €4.50**  
**ROCKET, WATERCRESS & PARMESAN SALAD**

**BEER BATTERED**

**ONION RINGS ..... €4.50**

**FRIES ..... €4.50**

**SWEET POTATO FRIES..... €5.00**

**CHEESY CAULIFLOWER..... €4.50**

**PORTION OF SLAW..... €3.50**

## DESSERT

### SUMMER FRUIT PAVLOVA ....€8.50

Light homemade meringue, tangy lemon curd cream, fresh summer berries, passion fruit coulis and fresh mint

### LUSEAS CHOCOLATE.....€8.50 MOUSSE

A delicious dark chocolate mousse sat on an almond crumble base with fresh raspberries, vanilla cream and pistachio ice cream

### CLASSIC .....€7.50 KNICKERBOCKER GLORY

Vanilla ice cream, passion fruit and raspberry coulis, crushed meringue, toasted hazelnuts all topped off with a caramel sauce.

### IRISH CHEESE BOARD .....€14.00

Cashel blue cheese, Macroom buffalo mozzarella, Clare goats' cheese, raisin chutney, granny smith apple, focaccia crisps, cheese crackers and fresh celery sticks.

### WARM HOMEMADE .....€8.50 APPLE PIE

Warm house apple pie served with custard and vanilla ice cream

### CHEESECAKE .....€8.50 OF THE DAY

Please ask your server for todays flavour

### SELECTION OF ICE-CREAM.€7.50

### JELLY & ICE- CREAM.....€7.50

The old time favourite, strawberry jelly and vanilla ice cream

## LIQUEUR COFFEE

IRISH COFFEE.....€6.80

BAILEYS COFFEE.....€6.80

CALYPSO COFFEE.....€6.80

FRENCH COFFEE.....€6.80

## WARM DRINKS

TEA.....€2.80

AMERICANO.....€3.00

ESPRESSO (1 shot) .....€2.80

LATTE.....€3.50

CAPPUCCINO.....€3.50

FLATWHITE.....€3.20

MACCHIATO.....€3.00

MOCHA.....€3.50

HOT.....€3.50

CHOCOLATE

HERBAL TEAS.....€3.00