

# ALEXIS

BAR AND GRILL

## SAMPLE SUNDAY LUNCH MENU

ROAST VINE RIPENED TOMATO SOUP

SALAD OF ROMAINE LETTUCE, CROUTONS, FRESH PARMESAN

MUSHROOM RISOTTO, WHITE TRUFFLE OIL

“TATIN” OF CARAMELISED ONION & GOATS CHEESE,  
BEETROOT DRESSING

TERRINE OF EDENDERRY FARM HAM, MESCLUN SALAD  
& SAUCE GRIBICHE

AVOCADO, WICKLOW BLUE & ENDIVE SALAD,  
CRISPY LARDONS

SLOW TENDER ROASTED EDENDERRY FARM PORK  
ROAST POTATO, SAVOY CABBAGE, APPLE COMPOTE

JANE RUSSELL ORIGINAL SAUSAGES,  
MASHED POTATO, CRISPY ONIONS & GRAVY

GRILLED FILLETS OF LEMON SOLE, SAUCE VIERGE

GRILLED POLENTA & FIELD MUSHROOMS, ROCKET, PARMESAN,  
EXTRA VIRGIN OLIVE OIL

HOMEMADE LINGUINE WITH FRESH LOCAL CRAB AND SAMPHIRE

SEARED VEAL LIVER, CHAMP POTATO,  
SAUTE ONIONS

FLOATING ISLAND, ORGANIC STRAWBERRY COULIS

TRADITIONAL FRUIT TRIFLE

HOMEMADE VALRHONA CHOCOLATE POT

SUMMER PUDDING

RHUBARB & APPLE CRUMBLE

CHOCOLATE BROWNIE

**2 COURSE € 15.00**

**3 COURSE € 18.00**