

BRASSERIE

ON THE CORNER



BLAKE'S

CORNER BAR

SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY ^{AGF} (7 9)	€6.95
Multi Seed Soda Bread (1A 1D 3 7 11 12)	
SEAFOOD CHOWDER (1A 2 3 4 7 9 14)	€9.25
Multi Seed Soda Bread (1A 1D 3 7 11 12)	
BEEF BRISKET CROQUETTES	€9.45
Yorkshire Pudding Crust Smoked Onion Mayo Confit Bell Pepper (1A 3 7 10 12)	
WHIPPED GOAT'S CHEESE ^V	€9.95
Toasted Brioche Salt Baked Beetroot Glazed Walnuts Apple and Plum Syrup (1A 3 7 8F 12)	
SPICED TEMPURA PRAWNS	€11.95
Pickled Fennel Salad Chilli and Lime Aioli (1A 2 3 7 10)	
BLAKE'S CAESAR SALAD ^{AGF} ^{AV}	€9.95
Baby Gem Lettuce Cured Bacon Garlic Croutons Caesar Dressing (1A 3 4 7 10 12)	

MAINS

* ROAST RIB OF IRISH BEEF ^{AGF}	€19.95
Yorkshire Pudding Beef Bone Gravy (1A 3 7 12)	
* OVEN BAKED BREAST OF IRISH CHICKEN	€19.95
Sage and Onion Stuffing Thyme Gravy (1A 3 7 9 12)	
* PAN-FRIED FILLET OF HAKE ^{GF}	€19.95
Mediterranean Vegetable Risotto Sun-dried Tomato Pesto (3 4 9)	
* SLOW ROAST SHOULDER OF LAMB ^{GF}	€22.95
Carrot Purée Green Peas Lamb Jus (7 12)	
* GRILLED FILLET OF SEA TROUT ^{GF}	€19.95
Connemara Mussel Beurre Blanc Baby Leek (4 7 12 14)	
CHAR-GRILLED 8oz SIRLOIN STEAK ^{AGF}	€27.95
Crispy Smoked Onion Caramelised Onion Thick Cut Chips (1A 1B 7 12)	
With a choice of Flamed Pepper Cream Sauce (7 12) or Garlic Butter (7)	
SPINACH & RICOTTA RAVIOLI	€14.95
Plum Tomato Sauce Fresh Basil Pesto Parmesan Cheese (1A 3 7 9)	
ADD STEAMED BREAST OF IRISH CHICKEN	€4.00
<i>*Served with Seasonal Vegetables and Creamy Mashed Potatoes (7)</i>	

DESSERTS

APPLE & DATE STICKY TOFFEE PUDDING	€7.95
Caramel Sauce Honeycomb Ice Cream (1A 3 6 7 12)	
DARK CHOCOLATE BROWNIE	€7.95
Hazelnut Ice Cream White Chocolate Tuile (1A 3 6 7 8G 12)	
CHEESE CAKE OF THE DAY	€7.95
Ask your server for details (1A 3 6 7 12)	
BISCOFF BISCUIT PARFAIT	€8.45
Chocolate Ice Cream Chocolate Sauce Biscoff Crust (1A 3 6 7 12)	
SELECTION OF ICE CREAM	€8.45
Vanilla Chocolate Honeycomb Saffron Poached Pears Crispy Meringues (3 7 12)	

All our Beef, Lamb & Pork are of Irish Origin

^{GF} Gluten Free ^{AGF} Available Gluten Free ^V Vegetarian ^{AV} Available Vegetarian ^{VG} Vegan

ALLERGENS: Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk/Dairy, Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Praline, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide & Sulphites, (13) Lupin, (14) Molluscs

While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturers may substitute or change the ingredients of some food products on menu items without our knowledge. Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.