



THE
CLUB HOTEL

— at Goffs —



THE
SUNDAY ROAST

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BREAD

House Sourdough, Guinness Stout Bread,
Whipped Butter

SOUP - €10

Soup Du Jour
(Please ask your server)

SMALL PLATES - €14

Miso Cured Salmon, Green Apple, Shiso, Yuzu Ponzu and Chive Emulsion
Chicken & Duck Liver Parfait, Truffle Butter, Grape Chutney, Toasted Brioche
Roasted Pumpkin Hummus, Caramelised Pumpkin Seeds, Chives and Charred Ciabatta (Vegan)

SHARING PLATES - €26PP

Recommended for Two

Whole Roasted Spatchcock Chicken,
Glazed Heritage Carrots, Tender Broccoli, Chicken Jus

THE SUNDAY ROAST

Roast Sirloin of Hereford Beef, Yorkshire Pudding, Glazed Heritage Carrots, Buttered Kale and Gravy €28

Lamb Rump, Artichoke, Crispy Kale, Salsa Verde, Confit Cherry Tomatoes and Lamb Jus €28

Grilled Seabream, Salsa Verde, Romesco Sauce, Roasted Artichoke, Cherry Tomato,
Toasted Almonds and Crispy Kale €28

Half Roasted Spatchcock Chicken, Glazed Heritage Carrots, Tender Broccoli, Chicken Jus €26

Char Grilled Cauliflower, Romesco Sauce, Pickled Grapes, Toasted Almonds (V) €22

SIDES TO SHARE - €5

Creamy Mash Potato	Truffle and Parmesan Fries
Roast, Glazed Bunched Carrots	Grilled Tender Stem Broccoli
French Fries	Yorkshire Puds

SHARING SWEET FOR TWO

Baked Apple Tarte Tatin, Brandy Caramel, Vanilla Ice Cream €18

DESSERT

Salted Caramel and Pecan Cheesecake €12

Dessert Du Jour €12

Selection of Irish Cheese, Pickled Grapes, Apple Butter, Crackers €18

DESSERT COCKTAILS - €14

Espresso Martini

Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee

Sweet Victory

Baileys, Jameson, Chocolate Aromatic Bitters, Whipped Cream

Please let us know if you have any allergies or dietary requirements, we're only delighted to help out.
A list of allergens is available on request. All of our Beef is of Irish Origin.