

# The Queens

—Est. 1745—

Sunday Lunch

2 Course €32.50

3 Course €37

## STARTER

### Goats Cheese Salad

St Tola Goats Cheese, Market Leaves, Smoked Almonds  
Hazelnut & Dalkey Mustard Dressing

### Connemara Mussels

Roasted Cherry Tomatoes Sauce, Grilled Sourdough

### Soup Of The day

Guinness and Treacle Bread

### Pork Tacos

Crispy Pork Belly, Guacamole, Habanero salsa, Coriander, Red Onion

## MAIN

### Dry Aged Roast Striploin Of Beef

Creamed Potato, Roast Carrot, Tender Stem Broccoli  
Yorkshire Pudding, Beef Jus

### Salters Farm Pork Chop

Cooked Over Charcoal, Smoked White Pudding, Sautéed Kale  
Triple Cooked Potatoes, Béarnaise

### Market Fish

Confit Smoked Paprika Potatoes, Tender Stem Broccoli, Saffron Aioli

### Wild Mushroom Risotto

Black Garlic, Parmesan, Rocket

### Roast Half Chicken

Creamed Potato, Tender Stem Broccoli, Roast Carrot, Natural Jus

### Braised Beef Feather Blade

Creamed Potato, Watercress & Celery Salad  
Hazelnut & Dalkey Mustard Vinaigrette, Red Wine Jus

## DESSERTS

### Apple Pie

Chantilly Cream

### Sticky Toffee pudding

Crème Anglaise, Salted Carmel Ice Cream

### Basque Cheesecake

Berry Compote

### Allergies:

Attention Customers With Food Allergies. **Please Be Aware That Our Food May Contain Traces Of: Dairy, Eggs, Wheat, Soybeans, Nuts, Peanuts, Fish, Shellfish & Wheat** As All These Foods Items Are Present In Our Kitchen. For A List Of Allergens Please Ask Your Server.