

UNioN Lunch Menu

Seagull baguette, burnt onion butter 2 p.p

Marinated olives 5

Salt cod croquettes 10

Bread & dips; hummus & sun-dried tomato tapenade 10

Taramasalata, carrots & homemade crackers 10

Heirloom tomato salad; Parmesan 12

Hook Head clams, white wine & garlic 14

Velvet cloud labneh, charred peach, pickled girolles, pistachio dukkah 15

Steak tartare, Parmesan 16

Wild mushrooms on brioche, Parmesan 14

Beef croquettes, jerk aioli 12

Seared Kilmore Quay scallops, smoked sausage, pine nuts & citrus vinaigrette 16

Kilmore Quay crab, lemon, homemade mayo, fine herb salad 16

Foie gras terrine, dark chocolate, pickled cherry & brioche 15

Hake goujons, aioli 18

Chips 6

Red Label Saucisson sec, Seagull bakery baguette & EVOO 12

Selection cheeses, honey, sourdough 17

A N E N D I N G

Chocolate mousse, milk jam, orange custard, yogurt sorbet 12

2018 Borga 'Mire' Moscato Passito (red) 8.0

UNioN affogato; Frangelico, vanilla ice cream, burnt orange cookie 9

Espresso Martini; Black water vanilla vodka, Blue Butterfly Espresso, Kahlua 14.5

Almond & lime torte, Wexford strawberry, Pate Á Bombe 14

10 yr. Justino's Sercial Madeira 11.5

Swiss layer cake, cherry, white chocolate & pistachio 12

Killahora Apple Ice Wine 12.5