


2017

## O'Connells Donnybrook Sunday Daytime 2017

O'Connells Donnybrook

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# O'CONNELLS

RESTAURANT



## Sunday Lunch

11.30 – 15.30

## SUNDAY BRUNCH till 14.30

Main + Small Plate 18

Classic + Small Plate 24

Roast + Small Plate 26

Add Dessert + Tea or Coffee 7

## SMALL PLATES

**House Smoked Goatsbridge Co.Kilkenny Trout**

Tipperary crème fraîche, dill, focaccia (gf)

**Kelly's of Newport Grilled Black Pudding**

Bramley apple compote, grainy mustard cream, rocket leaves

**Charcoaled Courgette & Fior di Latte Mozzarella gf**

Toonsbridge mozzarella, rocket leaves & basil pesto

**Soup of the day (see blackboard) v**

Homemade brown bread (gf)

**Focaccia Forestière**

Kelly's of Newport black pudding, mushroom a la creme, Firehouse Bakery focaccia Co.Wicklow

**Devilled Free-Range Co.Laois Eggs**

Rocket leaves, sea salt

**MAINS**

**Benedict Classic**

Poached Laois free-range eggs, hollandaise sauce, brioche bun, smoked bacon

**Rebel 100% Irish Beef Burger**

Smoked Gubbeen bacon & cheese, chips (Go bunless with gem lettuce)

**Ranch 100% Breast of Irish Chicken Burger**

Herb marinated fillet of chicken, tomato, avocado, chips (Go bunless with gem lettuce)

## **CLASSIC**

### **Grilled Irish Waters Salmon gf**

Tomato salsa or béarnaise sauce, chips

### **4 Hour Slow Cooked Shank of Irish lamb gf**

White bean cassoulet, herb relish, gratin potato

### **Josperised Mildly Spiced Mixed Vegetables v | gf**

Sauce of mildly spiced Green Saffron curry spices, coconut milk, lentils, charcoal grilled pak choi, poppadom & mango chutney

## **SUNDAY ROASTS FROM 12.00 (as stocks last)**

All our roasts are served with vegetables of the day, yorkshire pudding, three-day gravy and Pat Whelan beef dripping roasties

### **Josperised Roast Half Free-Range Irish Chicken**

Herb bread stuffing, homemade bread sauce, cranberries, three-day gravy, yorkshire pudding

### **12 Hour Slow Roasted Irish Hereford Prime Beef gf**

Three-day gravy, homemade horseradish cream, gratin potato, yorkshire pudding

## **SIDES 3.5**

Vegetable of the week | Green Salad | Gratin Potato | Chips

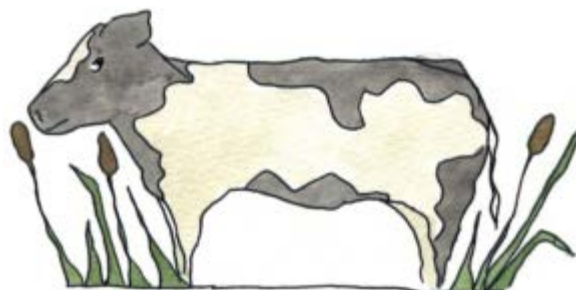
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## SUNDAY DESSERT COUNTER 7

Like a trolley just not on wheels, a Sunday special at O'Connells

Choose from a selection of hot & cold desserts from our dessert counter

[BOOK A TABLE](#)



**All dishes on this menu are either Coeliac Friendly or may be prepared Coeliac Friendly.  
The Coeliac friendly dishes are prepared in our kitchens where gluten is also used.**

We work with many small Irish Producers to source our ingredients, many of which we have worked with for years and built strong relationships.

We are passionate about using Irish produce, you can learn more about our producers here.



Call O'Connells Restaurant

00353 1 269 6116



Join Our Mailing List

**BOOK NOW**