

# The SUNDAY Menu

## Starters

### HOMEMADE SOUP OF THE DAY (1a,7,9)

Served with homemade stout bread

### FRIED CHICKEN WINGS (1a,3,6,7,9,10,12)

Choose from: BBQ or Hot Buffalo sauce, served with salad garnish

### DEEP-FRIED CRUMBED BRIE WEDGE (1a,3,7,10)

Served with sticky chilli jam & salad garnish

### CHICKEN & MUSHROOM VOL AU VENT (1a,3,7,9)

Roast chicken in rich mushroom & thyme veloté, in a pastry case, served with salad

### SLOW COOKED PORK BELLY BITES (6,8,11,12)

Tossed in teriyaki glaze, on roast apple purée



## Main Courses

### 100Z SIRLOIN STEAK (+€8.50) (7,10)

Served with sautéed onions & mushrooms, on a bed of mash with peppercorn sauce, confit vine tomato & homemade ale-battered onion rings

### SLOW-COOKED TOPSIDE OF BEEF (1a,7)

Served on creamy mash, fresh seasonal veg & red wine gravy

### ROAST TURKEY & HAM (1a,7)

Served on a bed of mash with seasonal veg, homemade stuffing & cranberry gravy

### VEGETARIAN STIR-FRY (1a,3,11)

Melody of onions, peppers, mushrooms & broccoli, wok tossed in a teriyaki sauce with fresh egg noodles, finished with sesame seeds

### 12 HOUR SLOW-COOKED BELLY OF PORK (6,8,11,12)

Served on a bed of mash with roast baby carrots & sweetened roast apple gravy

### PAN-FRIED FILLET OF SEA BASS (4,7,12)

Served on roast pepper risotto with lemon caper butter & baby vegetables

### PAN-FRIED BREAST OF CHICKEN (7,10)

Served on a bed of creamy mash with a rich honey mustard cider sauce



## Desserts

### SELECTION OF ICE CREAM (7)

### HOMEMADE CHOCOLATE BROWNIE (1a,3,7,8)

Served with warm chocolate sauce & vanilla ice-cream

### PROFITEROLES STACK (1a,3,7)

Choux pastry bites filled with vanilla crème, topped with chocolate, caramel & chantilly cream

### STICKY TOFFEE PUDDING (1a,3,7)

Drizzled with butterscotch sauce, served with vanilla ice-cream

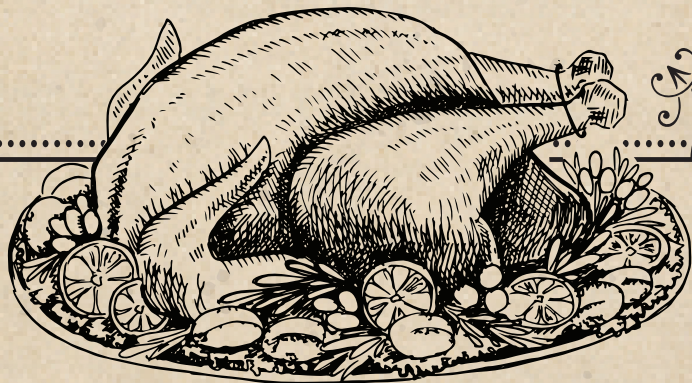


2 COURSES €28.95 | 3 COURSES €32.95

Gracie's bar

SLIGO & CARRICK-ON-SHANNON

# The SUNDAY Menu



2 COURSES €28.95 | 3 COURSES €32.95

1. Cereals **1a.** Wheat **1b.** Barley **1c.** Rye **2.** Crustaceans **3.** Eggs **4.** Fish **5.** Peanuts **6.** Soybeans **7.** Milk **8.** Nuts  
**9.** Celery **10.** Mustard **11.** Sesame Seeds **12.** Sulphur Dioxide **13.** Lupin **14.** Molluscs  
**(v)** Vegetarian **(VE)** Vegan **(GF)** Gluten Free **(GFA)** Gluten Friendly Available

GRACIESBARS.COM