



*SUNDAY AT BARNABYS*

*STARTERS*

*HOMEMADE SOUP OF THE DAY SERVED WITH FRESHLY BAKED BREADS*

*DEEP FRIED BRIE SERVED WITH SALAD AND GARLIC MAYO*

*CHEFS CHICKEN CAESAR SALAD*

*HOMEMADE MACKERAL PATE SERVED WITH CUMBERLAND SAUCE*

*TRIO OF FRESH MELON WITH A CHILLI SYRUP*

*MAINS*

*ROAST SIRLOIN OF IRISH BEEF WITH A RICH THYME AND HERB GRAVY*

*ROAST BALLYMENA LAMB SERVED WITH FRESH MINT SAUCE*

*GRILLED LOIN OF FRESH PORK WITH CHEFS BLACK CHERRY SAUCE*

*CHARGRILLED FILLET OF DONEGAL HAKE WITH LEMON SAUCE*

*BARNABYS HOMEMADE VEGETARIAN LASAGNE WITH FRESH SALAD*

*ALL ABOVE SERVED WITH FRESH MARKET VEGETABLES AND POTATOES OF THE DAY*

*A VARIETY OF DESSERTS AVAILABLE MADE FRESHLY BY BARNABYS PASTRY CHEF*

*THE GARDEN SUITE AT BARNABYS WILL BE OPENING SOON FOR FINE DINING CUISINE AND SELECTED FINE WINES. PLEASE ASK YOUR SERVER FOR DETAILS.*