



SUNDAY LUNCH

appetizer

Soup Of The Day ^{1,2,8,9,11A,11D,12,13} €7
With Homemade Guinness Bread

Chicken Liver Pate ^{1,2,8,10G,11A,12,13} €14
Grape Chutney, Sourdough Toast

Baby Caesar Salad ^{1,2,3,4,5,8,9,11A,13} €12
Gem Lettuce, Crispy Bacon,
Herb Crouton, Shaved Parmesan

Glazed Crispy Wings ^{1,2,6,7,10,11A,12,13} €12
Teelings BBQ Whiskey or Sweet
& Sour Sauce

mains

**Slow Cooked
Roast Sirloin Of Beef** ^{1,2,8,9,11A,12,13} €18
With Herb & Red Wine Gravy

Silver Skin Corned Beef ^{1,2,8,9,11A} €18
With Herb & Red Wine Gravy
or Parsley Sauce

Catch Of The Day ^{1,2,3,4,5,8,9,11A,12,13} €18
Please Ask Your Server

Honey Glazed Loin Of Bacon ^{1,2,8,9,11A,12,13} €18
Parsley Sauce

Cornfed Half Roast Chicken ^{1,2,8,9,11A,12,13} €18
With Herb & Red Wine Gravy

*All mains served with all the trimmings Homemade Yorkshire Puddings, Onion & Sage Stuffing, Creamed Mash, Buttery Cabbage & Glazed Root Vegetables.

on the side

Triple Cooked Chips ^{11A} €5

Steamed Greens ² €5

Beer Battered Onion Rings ^{1,2,11A} €5

Mixed Leaves Salad ² €5

Creamed Mash ² €5

dessert

Baileys Creme Brule ^{1,2,10B,10C,10G} €8.50
Homemade Biscotti

Rhubarb Panna Cotta ^{1,2,10G} €8.50
Pistachio Crumble

Chocolate Lava Cake ^{1,2,11A} €8.50
Honeycomb, Toffee Sauce,
Vanilla Ice Cream

Artisan Cheese Board ^{1,2,10E,11A,12,13} €15
Boyne Valley Blue, Knockmore Smoked
Cheddar, Bluebell Falls Honey &
Thyme Goats Cheese, Crackers & Chutney

HYATT CENTRIC™
THE LIBERTIES DUBLIN

ALLERGENS:

(1) Egg, (2) Milk, (3) Shellfish, (4) Molluscs, (5) Fish, (6) Peanut, (7) Sesame, (8) Soy, (9) Sulphur Dioxide, (10) Nuts: 10A Almond, 10B Hazelnut, 10C Walnut, 10D Cashew, 10E Pecan, 10F Brazil, 10G Pistachio, 10H Macadamia, 11Cereals (ContainingGluten): 11A Wheat, 11B Rye, 11C Barley, 11D Oats, 11E Spelt, 11F Kamut, (12) Celery, (13) Mustard, (14) Lupin