

Set Sunday Lunch Menu

Appetizers

Soup of the Day

Made fresh each day and served with Ouzos homemade brown bread

Salt & Pepper Calamari

Our spicy calamari Served with tomato chili jam

Ouzo's Caesar Salad

Our classic Caesar

Chicken Liver & Brandy Parfait

Our rich and smooth parfait served with toasted brioche, plum relish and wild rocket

Potted Crab & Shrimp

Fresh Irish Crab meat with Boston shrimp in a creamy dill and mussel sauce topped with a parmesan crumb

Entrée

Char-Grilled Chicken Escallop

Chicken supreme served on a bed of stewed roast peppers, Haricot Beans with lime, coriander and chili butter. Served with a choice of potato

Ouzo's Fish "n" Chips

Our twist on this classic dish. Fresh Haddock coated with a light tasty tempura batter seasoned with a hint of chili and fresh parsley and deep fried

Mackerel Lemon Crumble

Grilled fresh Mackerel in a bread & lemon crumble served on roast Aubergine and Artichoke with a citrus Vinegarette dressing and your choice

Ouzos Seafood Bake

Crab meat, haddock, Atlantic cod, Irish organic salmon baked and Boston shrimp in a rich creamy fish velouté and topped with crisp parmesan crumb. Served with mixed salad leaves

Ouzo's Chicken Caesar Salad

Fresh crisp cos tossed with Romano cheese, garlic croutons and our creamy Caesar dressing. Topped with Char grilled chicken breast, shaved Parmesan cheese and sprinkled with fresh ground black pepper

Moroccan Lamb Tagine

Tender pieces of lamb braised with our blend of Moroccan spices, peppers, chilies, garlic, and apricots served with cous-cous

Sliced Fillet Mignon 6oz (170g) €6 Supplement

Our tender Fillet Mignon sliced and served with a Ragout of wild mushroom and sauté spinach and your choice of potato

Sirloin 10oz (280g) €5 Supplement

You won't find a more flavorsome steak. Our Sirloin is dry aged and hand cut in-house. We then grill to your specifications for a robust steak that is served au jus with no need for any other adornment

Sunday Set lunch menu, served from 12pm to 4pm

Two course €17.95

Three course €22.95

We only serve the finest Irish Meat and Poultry

*Gratuity is at your discretion. However, we do apply a service charge of 12.5% for tables of six or more.
All service charges and gratuities are distributed Entirely to Our Staff*

OUZOS
BAR & GRILL

Dessert

Hot home-made apple & cinnamon crumble

With fresh fruit coulis and fresh cream

Warm Chocolate chip brownie

With Butterscotch sauce and cookie dough ice cream

Warm Pear & Almond Tart

Served with custard & whipped cream

Vanilla Crème Brulee

Served with our chocolate-chip and pecan cookies

Strawberry & Rum Sundae

Fresh strawberries marinated in Jamaican rum with strawberry ice-cream, crushed meringue and topped with fresh whipped cream and toasted almond flakes

Selection of Featherbed Farm Ice Cream



**We're proud to bring you
the yummiest Irish Ice Cream
from Oylegate in Co. Wexford.**

Ouzos Cheese Plate

A selection of five fine Irish cheeses

served with our plum relish and water crackers €4.95 Supplement

Fantastic with a glass of Warre's Reserve Port

€6.50

Wicklow Baun:

The Hempenstall family have been milking cows on a small dairy farm at Curranstown, Arklow for the past 50 years. Wicklow Baun is a creamy brie cheese with a mild smooth flavour. Pasteurised Cows milk / Vegetarian rennet

Durrus:

Made by Jeffa Gill in west Cork since 1979. The washed rind of Durrus gives it a complex earthy flavour and the taste of the milk carries through with a long sweet herbal dimension. The texture is velvety and moist. Raw Cows milk / Traditional rennet

Cashel Blue:

Cashel Blue is made by the Grubb family in Tipperary since 1986. Cashel Blue is a true original; it has its own particular sweet and tangy flavour. Pasteurised Cows milk / Vegetarian rennet

Cooleeny:

The Maher family has produced this cheese on their farm in Tipperary since 1986. It is made in the style of a Camembert but it is very much its own cheese. The flavour is smooth and robust with tastes of oak and mushrooms. Raw Cows milk / Vegetarian rennet

Bandon Vale Vintage Farmhouse Cheese:

The Mahon family applies their own techniques and of course use the great West Cork milk. This well aged cheese has some characteristics of Cheddar, it has a pleasantly intense flavour and a good touch of spice. Pasteurised Cows milk / Vegetarian rennet