

STARTERS

Soup of the day with farmhouse bread

Pan seared scallops, black pudding, celeriac purée, granny smith apples

Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo

Shallot tarte tatin, balsamic caramel, goat's cheese mousse and beetroot crisps(v)

O Connells smoked salmon, warm potato and scallion farl, tarragon creme fraiche, fennel salad

MAIN COURSES

Pan fried monkfish, Gubbeen chorizo, duchess potatoes, romanesco, cauliflower purée

(v) Pea and pearl barley risotto, St. Tola ash goat's cheese, broad beans, spinach, samphire and crispy kale

Roast marinated chicken breast with sausage and apricot stuffing, roast root veg, creamy mash and gravy OR with roast sweet potatoes, puy lentil and beetroot salad, tahini dressing

Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or horseradish and parsley hollandaise or red wine and caramelised onion butter

Lamb and apricot tagine, ras-el-hanout cous cous, pomegranate, and coriander, Velvet Cloud sheep's yogurt

Roast hake, beetroot and carrot boxty, samphire, grilled lemon and chive butter sauce

Pan-fried trout with poached egg, roast Ratte potatoes, green beans, roast tomatoes

DESSERTS

Rhubarb and custard trifle, ginger crumb & toasted almonds

Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel

Mango and passionfruit sorbet with fresh fruits

Earl grey crème brûlée with a citrus biscuit

Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee