

## STARTERS

- Soup of the day with farmhouse bread
- (V) French onion soup with Coolea cheese and croutons
- Glenbeigh mussels, coconut, lemongrass and chilli cream
- (v) Roast Portobello mushrooms, whipped polenta, crispy kale, tarragon mushroom powder
- Chicken liver parfait, plum and anise chutney, hazelnut toast
- Black pudding croquette, smoked aioli, mustard cress
- Ballyhack smoked salmon, cultured butter, seaweed bread, house pickles

## MAIN

- Seafood pie in a prawn bisque topped with a cheddar and potato bake, tarragon and lemon crumb, spring greens
- Pan roast hake, potato and kale gratin, Sobrassada, braised leeks, vermouth cream
- (Ve) Manchurian spiced cauliflower and potato, kale, tofu and tahini flan, roasted cashew nuts
- Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with bulgar wheat tabbouleh, spiced butternut and tahini, roast sweet potatoes, toasted sesame seeds
- Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or café de paris butter (€4 supplement)
- Gamekeeper's pie of venison, boar, pheasant and ox cheek, topped with puff pastry, sauted sprouts and bacon, thyme butter mash

## DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream
- Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
- Three bean crème brulee, coffee, cocoa and vanilla
- Key lime pie, blackberry meringue shards, Chantilly cream
- Peanut and banana bavarois, dulce de leche, biscuit crumb, whipped cream
- Sticky toffee pudding, date syrup, Baldwins vanilla ice cream

## Tea or Coffee