

STARTERS

Soup of the day with farmhouse bread

Glenbeigh mussels, coconut, lemongrass and chilli cream

(v) Roast Portobello mushrooms, whipped polenta, crispy kale, tarragon mushroom powder

Ballyhack smoked salmon, cultured butter, seaweed bread, house pickles

Smoked black pudding croquette, duck egg aioli, mustard cress

MAIN

Sardinian seafood pasta, clams, mussels and braised squid, tomato and chilli ragu, gnochetti, gremolata crumb

Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting broccoli

(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 roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt

Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or café de paris butter (€4 supplement)

DESSERTS

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream

Mango sorbet, passionfruit curd, fresh mango and pineapple, toasted coconut

Three bean crème brulee, coffee, cocoa and vanilla

Marmalade and vanilla bread and butter pudding

Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee