

## STARTERS

Soup of the day with farmhouse bread  
(V) French onion soup with coolea cheese and croutons  
Confit trout, goatsbridge caviar, seaweed bread, Cuinneog butter, Ellie's leaves  
Shallot tarte tatin, balsamic caramel, Ardsallagh goat's cheese mousse and beetroot crisps(v)  
Chicken liver pate, fennel and apple jam, toasted sourdough, pickled carrots

## MAIN

Roast marinated chicken with thyme stuffing, braised cabbage, roast veg, creamy mash and gravy **OR** with roast sweet potatoes, puy lentil and beetroot salad, tahini dressing  
Braised rump of Lamb, bulgar wheat, garden peas, caponata sauce, aubergine and pickled yellow peppers  
Roast cod, seaweed butter sauce, asparagus, carrots, sea samphire and hasselback potatoes  
Slow cooked West Cork ham hock, with beetroot gratin, curly kale, Dijon and leek cream  
(v) Aubergine, sweet potato and lentil chilli, fried plantains, avocado salsa, soured cream  
(v) Toonsbridge mozzarella, heirloom tomatoes, broccoli tops, shallots, coutons, toasted sunflower seeds and balsamic reduction

## DESSERTS

Earl grey crème brûlée with a citrus biscuit  
Mango and passionfruit sorbet with fresh fruits  
Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel  
Warm apple and hazelnut streusel cake with caramel ice cream

Tea or Coffee

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