

STARTERS

Soup of the day with farmhouse bread
Glenbeigh mussels, Gubeen lardons, parsley crumbs, cider and fennel broth
(v) Arrancini of Toonsbridge smoked scarmorza cheese, spiced beetroot and tomato puree
Smoked haddock risotto, mornay gratinate, caper and shallot salad
Slow cooked Ox cheek pathivier in puff pastry, enoki mushrooms, celeriac remoulade

MAIN COURSES

Pan fried monkfish, roast whole crevettes, prawn bisque, tempura broccoli stems, poached potatoes
Baked cod, Gubbeen chorizo, carrot and swede boxty, sorrel butter sauce, sautéed greens
(v) Pumpkin risotto, Rockfield sheep's cheese, watercress, toasted pumpkin seeds, crispy sage
Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, freekah, courgette and pinto salad, tahini dressing
Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or béarnaise or café de paris butter
Pork Wellington, forest mushroom duxelles, sauteed sprouts and duck fat roasties

DESSERTS

Matcha lemon posset, cranberry crisp
Chocolate and black cherry fondant, torched meringue, cherry compote
Mango and passionfruit sorbet with fresh fruits
Earl grey crème brûlée with a citrus biscuit
Marmalade and vanilla bread and butter pudding
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee