

STARTERS

Soup of the day with farmhouse bread
Glenbeigh mussels, Gubeen lardo, parsley crumbs, cider and fennel broth
(v) Arrancini of Toonsbridge smoked scarmorza cheese, spiced beetroot and tomato puree
Confit trout, goatsbridge caviar, seaweed bread, cuinneog butter, Ellie's leaves
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
Seared Tuna Niçoise, tomato and caper salsa, boiled egg, olives, flageolet beans, horseradish aioli
(v) Pea and pearl barley risotto, St. Tola ash goat's cheese, broad beans, spinach, samphire and crispy kale
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, lemon and parsley gremolata
Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or béarnaise or café de paris butter
Ballinwillin wild boar and cider casserole, cavolo nero, grain mustardr mash, caramelised apples
Baked Cod, coco beans, Gubbeen Chorizo, leek and fennel, almond, sorrel and buttermilk cream

DESSERTS

Matcha lemon posset, cranberry crisp
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
