

## STARTERS

Soup of the day with farmhouse bread

Pan seared scallops, black pudding, celeriac purée, granny smith apples

Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo

Shallot tarte tatin, balsamic caramel, Ardsallagh goat's cheese mousse and beetroot crisps(v)  
O Connells smoked salmon, warm potato and scallion farl, tarragon creme fraiche, fennel salad

## MAIN COURSES

Pan fried monkfish, roast whole crevettes, prawn bisque, tempura broccoli stems, poached potatoes

Seared Tuna, miso pickled radish, charred cucumber, wasabi, veggie sushi

(v) Pea and pearl barley risotto, St. Tola ash goat's cheese, broad beans, spinach, samphire and crispy kale

Roast marinated chicken breast with thyme stuffing, braised cabbage, roast veg, creamy mash and gravy OR with roast sweet potatoes, puy lentil and beetroot salad, tahini dressing

Sirloin Steak (10oz), sautéed mushrooms, home-cut chips, green peppercorn and brandy cream or horseradish and parsley hollandaise or red wine and caramelised onion butter

Braised shoulder 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

## DESSERTS

Raspberry and custard trifle, ginger crumb & toasted almonds

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