

STARTERS

Soup of the day with farmhouse bread
Pan seared scallops, bacon and lemon butter, cauliflower purée, pine nuts and raisins
Shallot tarte tatin, balsamic caramel, Ardsallagh goat's cheese mousse and beetroot crisps(v)
Confit trout, goatsbridge caviar, seaweed bread, cuinneog butter, Ellie's leaves
Glazed duck leg, caramelized plums, Serbian salad, orange and toasted pumpkin seeds

MAIN

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 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
