

## STARTERS

Soup of the day with farmhouse bread

Glenbeigh mussels, coconut, lemongrass and chilli cream

(v) Toonsbridge mozzarella, heirloom tomatoes, basil, yellow beet pickle, kale pesto, tomato vinaigrette, polenta croutons

Salt cod croquette, red pepper escabeche, tarragon yoghurt and cucumber salad

Kabayaki glazed pork belly, sambal roast cauliflower, kimchi salad

## MAIN

Seafood pie in a prawn bisque topped with a cheddar and potato bake, tarragon and lemon crumb, spring greens

Pan roast hake, potato and kale gratin, Sobrassada, braised leeks, vermouth cream

(V) Vegetarian moussaka, aubergine, tomatoes, spiced beans, lentils, cinnamon and cheddar with a fennel, orange and toasted almond salad

Roast marinated chicken breast with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy OR with bulgar wheat tabbouleh, spiced butternut and tahini, roast sweet potatoes, toasted sesame seeds

Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or café de paris butter (€4 supplement)

## DESSERTS

Chocolate and Angel Stout fudge cake with Baileys mascarpone cream

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