

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
Beef cheek 'sausage', celeriac puree, crispy shallots

MAIN

- Sardinian seafood pasta, prawns, mussels and braised squid, tomato and chilli ragu, gnochetti, gremolata crumb
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 roast sweet potatoes, giant cous cous, chickpeas, tomato, mint and feta, tzatziki yoghurt
Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or café de paris butter (€4 supplement)

DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream
Mango sorbet with fresh fruits
Amaretto crème brulee with a gingernut cookie
Marmalade and vanilla bread and butter pudding
Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee