

STARTERS

- Soup of the day with farmhouse bread
Glenbeigh mussels, coconut, lemongrass and chilli cream
(v) Arrancini of Toonsbridge smoked scamorza cheese, spiced beetroot and tomato purée
Smoked haddock risotto, mornay gratinate, caper and shallot salad
Kabayaki glazed pork belly, sambal roast cauliflower, kimchi salad

MAIN COURSES

- 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, 'Nduja, 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, home-cut chips, green peppercorn and brandy cream or béarnaise or café de paris butter (€4 supplement)
Ox cheek, Wisdom Ale and mushroom casserole, puff pasrty, heritage carrots, roast garlic mash

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