

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Spiced chicken cake, piccalilli, grilled pineapple, nigella seeds, curried mayo
Shallot tarte tatin, balsamic caramel, goat's cheese mousse and beetroot crisps(v)

Duck liver Pâté, fig chutney and caraway toast

MAIN COURSES

Traditional fish and chips in a light batter with tartare sauce and pea puree

v) Goat's cheese, chestnut mushrooms, wild garlic & sprouting broccoli quiche,
with sautéed potatoes, local leaves and mustard dressing

Roast hake, beetroot and carrot boxty, samphire, grilled lemon and chive butter
sauce

Roast marinated chicken with thyme and apricot stuffing, braised red cabbage,
creamy mash and gravy **OR** with roast sweet potatoes, puy lentil and beetroot
salad, Tahini dressing

(v) Aubergine, sweet potato and lentil chilli, fried plantains, avocado salsa, sour
cream Steak sandwich on sourdough baguette with sautéed onions, horseradish
mayo and home cut chips

DESSERTS

Rhubarb and custard trifle, ginger crumb & toasted almonds

Marmalade and vanilla bread and butter pudding with whipped cream and custard

Mango and passionfruit sorbet with fresh fruits

Strawberry glory with crushed meringue, custard and vanilla ice cream

Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel

Tea or Coffee