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, Ardsallagh goat's cheese mousse and beetroot crisps(v)

Chicken liver pate, fennel and apple jam, toasted sourdough, pickled carrots

MAIN COURSES

Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree
(v) Ardsallagh Goat's cheese, chestnut mushrooms, spinach & sprouting broccoli quiche,
with sautéed potatoes, local leaves and mustard dressing (v)
Roast cod seaweed butter sauce, asparagus, carrots, sea samphire and hasselback
potatoes

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

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

DESSERTS

Raspberry 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



