

## STARTERS

- Soup of the day with farmhouse bread  
(V) French onion soup with Coolea cheese and croutons  
Smoked haddock risotto, mornay gratinate, caper and shallot salad  
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)  
Pan-fried Salmon Niçoise, tomato and caper salsa, boiled egg, olives, flageolet beans, horseradish aioli  
Roast marinated chicken with apricot stuffing, braised red cabbage, roast veg, creamy mash and gravy **OR** with roast sweet potatoes, freekah, courgette and pinto salad, lemon and parsley gremolata  
(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