

STARTERS

Soup of the day with farmhouse bread

(V) French onion soup with Coolea cheese and croutons

Salt cod croquette, red pepper escabeche, tarragon yoghurt and cucumber salad

(v) Toonsbridge mozzarella, heirloom tomatoes, basil, yellow beet pickle, kale pesto, tomato vinaigrette, polenta croutons

Duck liver and leg pâté, rhubarb chutney, hazelnut toast

MAIN COURSES

(v) Ardsallagh Goat's cheese & asparagus quiche with sautéed potatoes, pickled cauliflower and red cabbage slaw (v)

Pan roast hake, potato and kale gratin, Sobrassada, braised leeks, vermouth cream

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

(v) Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress

Traditional fish and chips in an Elbow Beer batter with tartare sauce and pea puree

Slow cooked Crowe's bacon collar, mustard glaze, scallion and potato cake, carrot puree and braised Hipsi cabbage

Steak sandwich on sourdough baguette with sautéed onions, horseradish mayo and home cut chips

DESSERTS

Earl Grey crème brulee

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 Angel Stout fudge cake with Bailey's mascarpone cream

Tea or Coffee