

## STARTERS

- Soup of the day with farmhouse bread  
(V) French onion soup with Coolea cheese and croutons  
Glenbeigh mussels, coconut, lemongrass and chilli cream  
(v) Toonsbridge mozzarella, heirloom tomatoes, basil, yellow beet pickle, kale pesto,  
tomato vinaigrette, polenta croutons  
Chicken liver parfait, plum and anise chutney, hazelnut toast

## MAIN COURSES

- (v) Ardsallagh goats 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 roast sweet potatoes, giant cous cous, chickpeas, tomato,  
mint and feta, tzatziki yoghurt  
(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  
Seared fillet steak sandwich on sourdough baguette with sautéed onions, horseradish  
mayo and chunky chips

## DESSERTS

- Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream  
Mango sorbet with fresh fruits  
Amaretto crème brulee with a gingernut cookie  
Marmalade and vanilla bread and butter pudding  
Strawberry glory with crushed meringue, custard & vanilla ice cream

## Tea or Coffee