

## 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) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli  
Chicken liver parfait, plum and anise chutney, hazelnut toast  
Black pudding croquette, smoked aioli, mustard cress  
Smoked mackerel scotch egg, grainy mustard cream, spring greens

## MAIN

Sri Lankan fish curry with aubergine, tomato and tamarind, coriander and sultana crispy rice, toasted cashew nuts  
Roast hake, hazelnut and lemon butter, beetroot and celeriac galette, sprouting broccoli  
Beetroot, walnut and feta cakes, fondant sweet potato, carrot hummus, pickled apple and watercress (v)  
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  
Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or béarnaise or whipped blue cheese butter (€4 supplement)  
Slow cooked beef short rib in red wine with roast turnip and pea mash

## DESSERTS

Chocolate and honeycomb brownie with salted caramel sauce and vanilla ice cream  
Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut  
Three bean crème brûlée, coffee, cocoa and vanilla  
Key lime pie, blackberry meringue shards, Chantilly cream  
Sticky toffee pudding, date syrup, Baldwins vanilla ice cream  
Strawberry glory with crushed meringue, custard & vanilla ice cream

## Tea or Coffee