

## STARTERS

Soup of the day with farmhouse bread  
Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread  
Wild mushroom tartlet in a shortcrust pastry with Ardsallagh goat's cheese, toasted hazelnuts and pickled pears  
Naturally smoked haddock with a crispy hen's egg and broad bean puree  
Skeaghanore duck liver Pate, apple and tamarind chutney and sourdough toast

## MAIN COURSES

Pan fried hake with a squash, potato and celeriac gratin, curly kale and roasted cauliflower purée  
Roast marinated chicken breast, buttered root veg, braised green cabbage, creamy mash and gravy  
Roasted butternut with herb stuffing, sauce Jardiniere of peppers, carrots & celery, braised fennel, warm pearl barley and toasted almonds (Ve)  
Toonsbridge halloumi salad, pomegranate, kasha grain, watermelon, balsamic vinaigrette, hazelnut dukkah (v)  
Slow cooked Crowe's Farm bacon collar, mustard glaze, scallion and potato cake, carrot puree and braised Hipsi cabbage  
Sirloin steak (10oz), Paris brown mushrooms, chunky chips, choice of sauce: roasted pepper chimi churri, whipped garlic butter or peppercorn and brandy cream (Supplement €4.50)  
Pan roast monkfish, golden beets in béarnaise sauce, fondant potatoes and green beans (Supplement €4)

## DESSERTS

Chocolate and honeycomb brownie, salted caramel and Baldwin's vanilla ice cream  
Mango sorbet, pomegranate and toasted coconut (ve)  
Marmalade and vanilla bread and butter pudding, custard and whipped cream  
Blackberry Sundae - mini meringues, blackberry compote, lime cheesecake, Baldwin's vanilla ice cream  
Coffee crème brûlée with an almond macaroon

Tea or Coffee

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