

STARTERS

Soup of the day with farmhouse bread
Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread
Wild mushroom and asparagus risotto, wild garlic pesto, rocket & parmesan (v)
(also available as a vegan dish)
Smoked haddock croquettes with house pickles and lime & dill aioli
Duck liver Pate, rhubarb chutney and sourdough toast

MAIN COURSES

Pan fried Hake, braised leeks, herby crushed baby potatoes, smoked mussel and tomato sauce, pickled fennel and salsa verde
Roast marinated chicken breast, buttered root veg, braised green cabbage, creamy mash and gravy
Spiced roast cauliflower, red lentil, cashew & spinach dahl, brown rice pilau, pickled salad and a poppadum (ve)
Toonsbridge halloumi salad, pomegranate, kasha grain, watermelon, balsamic vinaigrette, hazelnut dukkah (v)
Slow cooked Rosscarbery 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: bone marrow gravy, whipped blue cheese butter or Green peppercorn and brandy cream (supplement €4.50)
Pan roast monkfish, creamy curried velouté, fragrant pilaf rice with saffron, cardamom, peas, carrot and toasted almonds (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
