

STARTERS

- Soup of the day with farmhouse bread
- (V) French onion soup with Coolea cheese and croutons
- Roaring Water Bay mussels, white wine, cream, garlic, herbs and shallots with crusty bread
- Aloo tikka potato cake stuffed with spinach and fenugreek, date and tamarind (Ve)
- Ham Hock fritter, cauliflower picalilli, apple purée
- Smoked haddock risotto, mornay gratinate, caper and shallot salad
- Seared Venison liver, Potato rosti, butter braised leeks and smoked onion puree

MAIN COURSES

- Pan fried hake with cauliflower, potato and Coolea gratin, broad beans, smoked bacon & pearl onions, spinach cream sauce
- Seafood Bouillabaisse of salmon, haddock, squid and mussels, tomatoes, peppers & fennel with confit potatoes and crusty sourdough
- 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 & wild mushroom pilaf
- Sirloin Steak (10oz), sautéed mushrooms, chunky chips, green peppercorn and brandy cream or bone marrow gravy or whipped blue cheese butter (€4 supplement)
- Gamekeeper's stew of Ballinwillin Venison with carrot & parsnip hash and kale colcannon
- (Ve) Spiced roast cauliflower, red lentil, cashew and spinach dhal, brown rice pilau, pickled salad and a poppadum

DESSERTS

- Chocolate and honeycomb brownie with Baldwin's vanilla ice cream
- Mango sorbet, passion fruit curd, fresh mango and pineapple, toasted coconut
- Salted caramel crème brulee, orange tuile biscuit
- (Ve) Vegan chocolate and peanut butter tart
- Strawberry glory with crushed meringue, custard & vanilla ice cream
- Goat's milk panna cotta infused with tonka bean, blackberry compote & brown sugar crumbs
- Marmalade and vanilla bread and butter pudding

Tea or Coffee