

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

(v) Sticky miso roast aubergine, hazelnut dukkah crust, tahini slaw, pickled mouli

Chicken liver parfait, rhubarb and apple chutney, hazelnut toast

Rosscarbery 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, cauliflower tabbouleh, fresh herbs, spring onions, pomegranate and spiced butternut

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

Rhubarb ripple semi-freddo, crystalised ginger and toasted pistachios

Sticky toffee pudding, date syrup, Baldwins vanilla ice cream

Strawberry glory with crushed meringue, custard & vanilla ice cream

Tea or Coffee