

## STARTERS

Soup of the day with farmhouse bread  
Glenbeigh mussels, white wine, cream, garlic, herbs and shallots with crusty bread  
Pea & courgette fritters with Toonsbridge feta, mint chutney & labneh (v)  
Naturally smoked haddock with a crispy hen's egg and broad bean puree  
Skeaghanore 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  
Sri Lankan veggie curry of broccoli & green beans, with tempura aubergine, forbidden rice, poppadom & toasted almonds (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: roasted pepper chimi churri, whipped garlic butter or peppercorn and brandy cream (supplement €4.50)  
Pan roast monkfish, potato & seaweed galette, asparagus and wilted rainbow chard with a dill cream sauce (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  
Strawberry Glory, Bushby's strawberries, mini meringues, custard, whipped cream & Baldwin's vanilla ice cream  
Coffee crème brûlée with an almond macaroon

Tea or Coffee

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